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RIBON MASCOT COMICS

夢色パティシエール 2

松本夏実

♦1882
集英社

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RIBON MASCOT COMICS

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THE BIRTHDAY CAKE DESIGN HAS BEEN STOLEN!! CAN THEY BRING BACK RINGO-CHAN'S SMILE!? MEANWHILE THE ACADEMY'S ST. MARIE GRANDE PRIX EXHIBITION IS ANNOUNCED!!

●収録作品●
夢色パティシエール ②
夢色パティシエール 番外編

RIBON MASCOT COMICS 1882

YUMEIRO PATISSIERE 【2】

Matsumoto Natsumi

○Menu○

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夢色パティシエール

recette 4

Yumeiro Patissiere

Main Characters

AMANO ICHIGO

A GIRL WHO DREAMS OF BECOMING A PATISSIERE. SHE'S A NOVICE AT MAKING CONFECTIONS, BUT SHE'S TRYING HARD.

VANILLA

A SWEETS SPIRIT BORN TO MAKE CONFECTIONS DELICIOUS. ICHIGO'S PARTNER.

KASHINO MAKOTO

CHOCOLAT

HANABUSA SATSUKI

CAFE

ANDOU SENNOSUKE

CARAMEL

THESE THREE ARE CLASSMATES WITH ICHIGO. THEY HAVE GOOD LOOKS AND TOP GRADES AND ARE THUS DCALLED THE "PRINCES OF SWEETS." EACH OF THEM HAVE THEIR OWN SWEETS SPIRIT!

RINGO-CHAN

HENRIE-SENSEI

A LECTURER AT THE ACADEMY, BUT IS CURRENTLY ATTENDING TO SOME BUSINESS IN THE BRANCH IN FRANCE. A GENIUS PATISSIER.

THE STORY THUS FAR

AMANO ICHIGO IS 14 YEARS-OLD AND LOVES CAKES. AFTER MEETING HENRIE-SENSEI, A LECTURER AT ST. MARIE ACADEMY, SHE TRANSFERRED THERE. KASHINO, HANABUSA, AND ANDOU ARE PART OF THE ELITE GROUP - AND ICHIGO WHO JOINS THEIR GROUP EXPERIENCES HUGE FAILURE ON HER FIRST DAY AND BECOMES DEPRESSED. AT THAT TIME, A SWEETS SPIRIT BY THE NAME OF VANILLA APPEARS BEFORE ICHIGO...! VANILLA TEACHES ICHIGO THE JOY OF MAKING CONFECTIONS, AND SHE REGAINS HER VIGOUR. FROM THAT DAY ON ICHIGO BEGAN TO TRAIN EVERYDAY IN ORDER TO BECOME A RESPECTABLE PATISSIERE!! ONE DAY THE STUDENTS MAKE BIRTHDAY CAKES FOR KINDERGARTENERS. ICHIGO PERSONALLY INVOLVES HERSELF WITH RINGO-CHAN AND PROMISES TO MAKE A CAKE THAT WILL HELP HER GET ALONG WITH EVERYONE. BUT THE CAKE DESIGN WAS STOLEN AND NOW THEY'RE IN A PRESS FOR TIME! WHAT WILL THEY DO!?

THUMP

THUMP

SHOULD WE DO?

BUT JUST WHAT

WE'VE GOT TO CHANGE THE DESIGN IN AN HOUR.

AMANO ICHIGO

age 14 height 152cm
Birth 1/5 Bloodtype O

SHE LOVES SWEETS. HER DREAM IS TO BE A PATISSIERE. JUST LOOKING AT HER OPTIMISM AND YOU'LL KNOW IT CAN'T BE DEFEATED. ALTHOUGH SHE POSSESSES AN EXCELLED SENSE OF TASTE, HER TALENT FOR CAKES IS UNKNOWN. HER PARTNER IS VANILLA.

EH

T-THERE ISN'T ENOUGH TIME SO

I'LL EXPLAIN AS WE MAKE IT

YOU HAVE A BETTER DESIGN IN MIND?

WHAT IS IT-?

WE'VE GOT TO DO SOMETHING.

HANABUSA--KUN, PLEASE READY THE MARZIPAN.

KASHINO, MAKE SOME WHITE CHOCOLATE CREAM;

BAKE LOTS OF COOKIES AND ICE IT WITH PASTEL COLOURING;

BECAUSE I MADE A PROMISE WITH RINGO-CHAN

TO MAKE A CAKE THAT'LL HELP EVERYONE GET ALONG...

WE PRACTICED EVERY NIGHT FOR IT...

CARAMEL YOU'RE IN THE WAY

A-N

FURTHER-MORE IT'S COMPLETELY OBVIOUS THAT THEY COPIED AMANO.

AYUCHAN

TO COPY ICHIGO'S DESIGN AT THE LAST MOMENT,

THOSE GIRLS ARE THE WORST.

GLUG

AH!

THEY REALLY ARE

THAT'S RIGHT. WELL, THEY WERE PROBABLY JEALOUS

GUYS_

TRANSFER STUDENTS STAND OUT AFTER ALL

YOU BELIEVE ME?

SFX: FALL

THAT'S RIGHT.

BECAUSE ONLY ICHIGO-CHAN CAN MAKE SUCH A STRANGE CAKE.

H-HEY

S... STRANGE?

AAH, SORRY, THAT'S NOT WHAT I MEANT.

WHAT DO YOU CALL IT

LIKE THAT CHOCOLATE ROLL, ICHIGO-CHAN'S CAKES...

SFX: WEAK

SFX: DROP

RIGHT.

YOU SKILLS ARE STILL BARELY PASSABLE THOUGH.

STORY..?

HAVE A STORY BEHIND THEM.

ALRIGHT, THIS SHOULD DO.

THERE'S 20 MINUTES LEFT

OI, WE'VE GATHERED THE MATERIALS.

Ok——ay

I WANT TO BORROW YOUR POWERS FROM HERE ON,

VANILLA, CARAMEL, CAFE, CHOCOLAT,

1

HELLO, THIS IS MATSUMOTO. VOLUME 2 OF "YUMEIRO PATISSIERE" HAS ALREADY MADE IT'S WAY INTO RELEASE. IT'S BECAUSE OF EVERYONE THAT READS THIS STORY. THANK YOU VERY MUCH.

AND ONCE AGAIN, I'M REALLY HAPPY TO THE PEOPLE WHO SEND US LETTERS AND GIFTS. IT'S NOT THAT I'VE DEBUTTED FOR DECADES, BUT TEN-ODD YEARS AND I HAVE YET TO STOP READING LATELY I'VE BEEN REPLYING LATE SO I'M SORRY~

TO THOSE WHO SUBSCRIBED FOR THE PRESENT PROJECT IN VOLUME 1, THANK FOR WRITING SO MANY IMPRESSIONS!! CONGRATULATIONS TO THOSE WHO RECEIVED THE SWEETS GOODS. MAKE SURE TO USE IT. I WISH EVERYONE COULD HAVE GOTTEN THEM.

IN THE FUTURE SOMETIME I'D LIKE TO DO IT AGAIN I THINK.

OI, APPLE CHEEKS.

AYU-CHAN! TODAY'S THE DAY YOU GET YOUR BIRTHDAY CAKE

I WONDER WHAT KIND OF CAKE IT IS

IT MAKES ME EXCITED

IT'LL SURELY BE CUTER THAN RINGO-CHAN'S

I WON'T FORGIVE YOU IF IT TASTES BAD

FROM STRAWBERRY PANTIES

EH

SUPRISED

WHAT KIND OF CAKE DID YOU ASK FOR

GEEZ, RINGO-CHAN'S IN THAT CORNER AGAIN

THEY'RE PRETTY DOUBTFUL

WHY !

YOU DIDN'T NEED TO SAY THAT

I am a clam.

T/L RINGO'S FEELING LIKE THE SHELLFISH ENCLOSED BY SHELLS WHICH WOULD BE THE BOYS BEHIND HER, HAHA.

CONGRA-
TULATIONS
AYU-CHAN!!

AYU-CHAN
AND
RINGO-CHAN

YOUR
FRIENDS
WHO HAVE
BIRTHDAYS
THIS
MONTH
ARE

I WONDER
IF SHE'LL
BE HAPPY
WITH THIS
CAKE

THE CAKE
GROUP B MADE,
"KINDERGARTEN
ON A SNOWY
DAY"

AYUCHAN

Wo

W

THIS IS IKKUN

AMAZING, LOOK AYU'S THERE

ME CHAN IS HERE TOO

UWA

CUTE

WON'T YOU REVEAL RINGO-CHAN'S CAKE ALREADY AMANO-SAN

SHE SHOULD BE ASHAMED TO BRING OUT THE SAME CAKE.

NO WAY

THERE'S NO WAY SHE COULD HAVE CHANGED IT

EVEN IF THE PRINCE OF SWEETS HELPED HER

I'LL DEFINITELY

DA-DUMP

THE CAKE WE MADE FOR RINGO-CHAN'S SAKE

DA-DUMP

DA-DUMP

HAPPY BIRTHDAY RINGO-CHAN

liff

MAKE HER HAPPY!!

"RINGO-CHAN IN THE WITCH'S HOUSE"

HEY

LET'S GO TAKE A LOOK

UN!

IT'S A HOUSE OF SWEETS

...COOL

EVERYONE, RINGO-CHAN IS BEING HELD CAPTIVE IN THE WITCH'S HOME.

BRING DOWN THE WITCH BY DROPPING THESE APPLES DOWN THE CHIMNEY TO SAVE RINGO-CHAN.

THUD

TAKE THAT!

grab

EASILY DONE

UGYAAAA~

VENTRILO-QUISM, VENTRILO-QUISM.

A A VOICE,

UGYAAAA

CAFE- I DIDN'T ASK YOU FOR THAT MUCH, GEEZ.

ENTHUSIASTIC PERFORMANCE DESU.

AAH. .

YOU'RE TOO INTO IT CAFE

KU KU KU

OW

I'LL DROP IN AN APPLE TO FREE RINGO--CHAN, TOO

ME TOO

OW

OI, LOOKS LIKE WE TOOK HER DOWN.

NOW THEN EVERYONE, LET'S TAKE A LOOK INSIDE

AMAZING, IT'S LIKE A MAGIC TRICK

ICHIGO~ SHE'S A SLAVE DRIVER~

WHEEZE

WHEEZE

WHEEZE

HA

HA

WHAT WOULD YOU KNOW, RINGO-CHAN BAKED A CAKE AND WAITED FOR US.

Wow——

RINGO-CHAN, LET'S THANK EVERYONE THAT DEFEATED THE WITCH.

TH..

Every one!!

Pft-

THAN... THANK YOU

メール

RINGO-CHAN YOU'RE SO FUNNY

LAUGH

ARE YOU TSOME KNOT OF RCHKD

What's with that "everyone"

AL ONE

I WANT TO SEE TOO

CAN WE PUT THIS NEXT TO AYU-CHAN'S AND PLAY TOGETHER...?

OH— LET'S GO TO THE PARK.

UH...

UM, THIS

RINGO-CHAN_ ALL BY HERSELF_

IT'S TIME TO EAT THE CAKE.

THANKS TO THE CAKE HER HEART OPENED UP ALL AT ONCE.

ICHIGO-CHAN... TO THINK OF THE DESIGN TO THIS EXTENT ..

AAH.

TO BOOST THE AROMA, WE ALTERNATED BETWEEN APPLE MOUSSE AND JELLY.

OH MY, IT'S SMELLS LIKE APPLES ♡

HOW IS IT RINGO--CHAN?

HEH—— RINGO'S CAKE IS GOOD TOO.

IT'S COMPLETELY DIFFERENT FROM THE ONE SENSEI MADE IN AOMORI... BUT IT'S EQUALLY AS DELICIOUS

YOU KNOW ..

THAT IS SURELY BECAUSE EVERYONE IS EATING THE CAKE TOGETHER

MINE IS CUTE RIGHT?

LOOK, THIS IS AYU

WHAT DOES THE PLAYGROUND TASTE LIKE?

THE ROOF IS YUMMY

WANT A BITE ICHIGO?

SURE!

THAT'S THE CAKE GROUP B MADE.

SFX: SOFT

THERE'S PLENTY OF APPLE CUSTARD, IT MATCHES WELL AND THE FOOD TEXTURE IS REALLY.. GREAT.

THEY MIXED IN PIECES OF APPLE INTO SPONGE.

IT'S SUPER JUICY

HMPH

turn

2

IT WAS FUN TO DRAW SO MANY LITTLE KIDS IN RINGO-CHAN'S EPISODE.

THE SPIRITS ALSO PLAYED AN ACTIVE ROLE.

A HOUSE MADE OF CANDY IS DREAM FROM MY CHILDHOOD (LAUGH). I WANTED TO TRY EATING IT ONCE WHEN I THINK ABOUT IT, DURING CHRISTMAS SEASON IN

GERMANY THEY MAKE HOUSE OF CANDY CALLED HEXENHAUS (WITCH'S HOUSE). AND THEN WHEN CHRISTMAS IS OVER THEY EAT IT. SEEMS KIND OF FUN.

I SEARCHED ON THE NET AND IT LOOKS LIKE IT'S HANDMADE BY SOME CAKE SHOP THERE WERE SO MANY I WAS SURPRISED. I'D LIKE TO TRY MAKING IT ONE DAY

EVEN THOUGH THEY CAN MAKE SUCH A DELICIOUS CAKE

WHY WOULD THEY DO SUCH A THING

UM...

T/L: HEXENHAUS IS ALSO KNOWN AS HANSEL AND GRETEL'S HOUSE, NAMED AFTER THE SAME FAIRYTALE

RINGO-
-CHAN

ROLL

WOW, THAT'S GREAT. WHERE'S RINGO-CHAN'S?

EVERYONE GAVE ME THEIRS WHEN I ASKED FOR IT

Y . YOU KNOW, THE CANDY DOLLS,

?

IS THAT SO

LET'S WRAP IT IN A NAPKIN

I EX-
CHANGED
IT WITH
AYU-
-CHAN'S.

ONEE-
-CHAN'S
CAKE

I
love
it!!

GOOD WORK TO YOU TOO SWEETS SPIRITS.

THANKS GUYS.

VERY THRILLING

IT WAS FUN

I'M TIRED

YOU FIGHT IT

fidget

fidget

WOULD MAKE ME THIS HAPPY

!!

I DIDN'T KNOW... MAKING SOMEONE HAPPY WITH A CAKE THAT I MADE

pitter

patter...

RINGO-CHAN'S QUITE HAPPY.

HAHA. SHE'S SO CUTE

I'M HEADING BACK FIRST TO GET READY

LET'S GO YAMUMA

YEAH

I WANT TO HURRY AND MAKE THE NEXT CAKE

TODAY'S SELF-STUDY IS TART, WAS IT

AMANO?

WHAT'S WRONG HANABUSA

.....

IT'S HER FIRST TIME MAKING SOMEONE HAPPY, SO OF COURSE SHE'D BE.

SHE'S ON A HIGH...

I WAS JUST THINKING HER CREATIVITY IS INTERESTING...

NOTHING

ARE YOU SCARED

SHE INSTINCTIVELY UNDESTANDS WHAT THE OTHER PERSON IS SEARCHING FOR.

IF HER SKILLS CATCH UP,

3

THE ASSISTANT-SANS ARE ALWAYS BRINGING IN WONDERFUL CAKES ♥ UU, THANK YOU EVERYONE!!

EVERYONE KNOWS QUITE A LOT ABOUT VARIOUS SHOPS; CUT ONES, HIGH SENSE ONES, STRANGE ONES... I'M ALWAYS IN FOR A SURPRISE. THE TASTE IS ALSO A DELICACY ALTHOUGH I CAN'T DELIVER THE TASTE, I'LL UPLOAD THE PICTURES OF CAKES FOR THOSE WHO FOLLOW MY BLOG. IF YOU'D LIKE, PLEASE GO HAVE A LOOK

THE ADDRESS IS BELOW.

▼

MATSUMOTO NATSUMI'S BLOG
"UN.DENTIFIED JOURNAL"

http //angel ap. teacup.
com/natsumin /

BUT I'M BAD AT TAKING PICTURES SORRY.

△

BY NO MEANS.

I LOOK FORWARD TO IT,

WHAT KIND OF CAKES ICHIGO-CHAN WILL DREAM UP.

wai

wai

LOOK, VANILLA

WHAT'S UP WITH ALL THOSE PEOPLE?

FUMI-SAN

ICHIGO--CHAN, OVER HERE

IT'S A NOTICE FOR THE CAKE GRAND PRIX SERIES.

and Prix Series

IT'S A CAKE CONTEST WITHIN THE SCHOOL.

GUR ANPURI?

IF YOU WIN, AS A REPRESENTATIVE OF THE SCHOOL YOU'LL GO TO THE NATIONALS.

T/L: THE SIGN IS WRITTEN IN KATAKANA, ICHIGO IS READING IT REPEATING IT AN

Y..YEAH

STUDY ABROAD IN PARIS? IS THAT TRUE RUMI-SAN

STU..

BECAUSE IF YOU WIN IN THE NATIONALS, YOU CAN STUDY ABROAD IN THE BRANCH IN PARIS.

EVERY-ONE'S EAGER

PARIS

IF I WIN I CAN SEE HENRIE--SENSEI!!

PARIS, WHERE HENRIE-SENSEI IS

Sweets Spirit Vanilla

Aiming to be a royal patisseiere in the Sweets Kingdom, she's travelled to the human world for training and chose Ichigo as her partner. She's a

zealous spartan, and she's even more wild if you meet her eyes. The use of vanilla in her cakes is her specialty

Yumeiro Patissiere

Peach Butts

shockirblue. scanner
translator
editor

this is a free english scanlation.
if you paid for this, then get
your money back.

Look forward to the next chapter!

恋色パティシエール

ゆきいろ

recette 5

Sweets Spirit　Caramel

Andou's partner. Clumsy and a crybaby, her speciality is using caramel in her sweets. Although she's a pacifist, from time to time she becomes a dark tsukkomi. Her is dream is, clearly, to become a court pattisier.

T/L TSUKKOMI = THE "STRAIGHT MAN" IN JAPANESE COMEDY, THE ONE WHO'S ALWAYS BUTTING IN AND CORRECTING THE PARTNER.

ICHIGO-
-CHAN, I
GOT A
PAMPHLET.

UWAAA,
IT'S LIKE A
DREAM!!

HENRIE-SENSEI
WILL TEACH YOU
AT THE CENTER
OF CONFECTIONS

IF YOU
WIN THE
NATIONALS,
THEN YOU
CAN STUDY
ABROAD IN
PARIS!!

ANDOH SENNOSUKE

age 14 height 175
Birth 2/25 Bloodtype A

The son of a Japanese confectionary shop. His dream is to open a Japanese-Western fusion confectionary shop. It'd be great if it would be successful. He's childhood friends with Kashino. He has 5 younger siblings.

His partner spirit is Caramel.

STUDY ABROAD IN PARIS!!

↑

NATIONALS

↑

ST. MARIE GRAND PRIX SERIES VICTOR

IF YOU WIN IN ST. MARIE ACADEMY, YOUR TEAM WILL PRESENT THE SCHOOL IN THE NATIONALS.

IF YOU WIN THE NATIONALS, IT'D BE AMAZING

'CAUSE IT MEANS YOU'RE JAPAN'S #1 PATISSIER.

JAPAN'S #1_

FIRST A GROUP OF 4 PEOPLE WILL ENTER,

AND IN THE SPAN OF 3 MONTHS THEY'LL COMPETE IN A TOURNAMENT, COVERING 5 THEMES

4TH GRAND PRIX SE

WOW, THANKS RUMI-SAN

RUMI-SAN CAN'T SEE HER

THE GRAND PRIX SERIES IS A GREAT EVENT FOR THE STUDENT PATISSIERS.

HM? H.HIGH SCHOOL 3RD YEAR!?

OBVIOUSLY A HIGH SCHOOL 3RD YEAR TEAM.

THEY'RE STUDYING ABROAD RIGHT NOW

WHO WON LAST YEAR?

THAT'S RIGHT.

NO WAY, THEN, DO THE MIDDLE SCHOOL AND H.GH SCHOOL COMPETE AGAINST EACH OTHER? ARE THE LEVELS TOO FAR APART?

Author

BUT IT IS POSSIBLE.

WELL, IT MIGHT BE A DISAD-VANTAGE

A STRANGE VOICE JUST NOW

HUH?

YOU'RE IMAGI-NING IT

IN THEIR FIRST YEAR THE SWEETS PRINCES WERE THE ONLY ONES TO MAKE IT INTO THE SECOND ROUND.

THE MIDDLE SCHOOL DIVISION WINNING THE FIRST MATCH IS UNHEARD OF.

KASHINO AND THE OTHERS ARE REALLY AMAZING_

..THEY PROBABLY WOULD HAVE GONE HIGHER IF THEY DIDN'T GROUP UP WITH OJOU TO BEGIN WITH...

OJOU?

BESIDES, ICHIGO-CHAN, ARE YOU ENTERING THE GRAND PRIX WITH THE SWEETS PRINCES?

NOTHIN' JUST SOME-ONE A YEAR ABOVE US

THE WORD'S TABOO FOR KASHINO THOUGH.

O-OKAY?

I LIKE ICHIGO-CHAN'S CAKES.

THEY'LL THINK I'M PULLING THEIR LEGS.

I HAVE NO CONFIDENCE

W.. WELL~

IT WAS ENJOY-ABLE AND DELICIOUS.

THE CAKE YOU MADE FOR RINGO--CHAN,

RUMI-SAN.

IT'D BE WASTE TO NOT CHALLENGE YOURSELF.

YOU WERE JUST A NOVICE BUT YOU'VE GROWN IN SUCH A SHORT TIME.

SHE'LL GO, JUST LEAVE IT TA ME!

T/L: VANILLA IS USING KANSAI DIALECT. I THINK, WHICH WE VIEW AS SLANG-

RIGHT NOW I'VE WANTED TO EAT YOUR CAKES SO MANY TIMES NOW_

3RD YEAR TEAM TENNOUJI IS LIKELY TO WIN.

VA~ NI~ LLA

GEEZ, WHAT ARE YOU SAYING

OH! AS EXPECTED OF THE GENIUS & PL RECOMMENDED BY HENRIE-SENSEI,

DO TOO

HENRIE-SENSEI, DO I HAVE THE QUALIFICATIONS TO ENTER THE GRAND PRIX_?

I REALLY DON'T HAVE THE CONFIDENCE~

TEN-NOUJI?

HIGH SCHOOL DIVIS'ON'S FEMALE STUDENT COUNC'L PRESIDENT

TENNOUJI MARI, SHE'S RECEIVED MANY CONTEST AWARDS, A GENIUS G.RL.

BUT SHE'S ENTER.NG THIS YEAR.

SHE'S NEVER APPEARED :N THE GRAND PRIX BUT PROFESS:ONALS HAVE COME TO NSPECT THE CAKES SHE S MADE

天王寺 麻里

学生ケーキコンクール 優勝

ジュニア 金賞

洋菓子 A- AMAZING

国決 1位

パティ 銀賞

WHY?

THAT'S PROBABLY WHY SHE ENTERED.

SENSEI RETURNED TO PARIS DIDN'T HE.

SHE RECEIVED COACHING FROM HENRIE--SENSEI, AND THEY SAY SHE'S HIS FAVOURITE PUPIL.

SO SHE COULD WIN AND GO TO PARIS.

BY GROUPING WITH THE SENIOR OJOU-SAN.

SPLAT

BUT, LAST YEAR YOU GUYS MADE IT TO THE THIRD ROUND, DIDN'T YOU

THAT'S RIGHT, IF WE DON'T POLISH OUR STRATEGY

IS. IS THAT HOW IT IS.

THIS YEAR HAS BECOME INCREA-S NGLY HARDER

AH
!

GET A GRIP KASHINO

WAH

BEH, FOR KASHINO TO BE THIS DISTRACTED.

TREMBLE

TREMBLE

O... OJO..

CALM DOWN MAA-CHAN

WHAT HAPPENED? WITH THIS OJOU-SAN

HER REAL NAME IS KOSHIRO-SAN.

chuckle

HE'S BEEN TRAUMA-TIZED PRETTY BADLY.

CHATEAU SEIKA

A PLACE FAMOUS FOR CHOCOLATE AND COOKIES

Château

KOSHIRO MIYA. 3RD YEAR, MIDDLE SCHOOL, AND THE DAUGHTER OF CHATEAU SEIKA'S PRESIDENT

FOR SOME REASON, SHE'S SMITTEN WITH KASHINO.

ALTHOUGH WE TEAMED UP WITH HER

HER SKILLS AREN'T IN THE LEAST BIT ..

WE THREE TRIED OUR BEST, BUT KASHINO SNAPPED

AND THE POWER OF DROPPING THE CAKE

SINCE THEN, KASHINO HAS GONE ON A SPUR OF HATING FEMALES.

S: SUCH A THING

I.. IS IT ALRIGHT TO PUT ME IN YOUR TEAM?

EVEN THOUGH I'M A KLUTZ?

EH

BUT IF IT'S ICHIGO-CHAN, EVERYONE THINKS IT'S POSSIBLE.

DON'T YOU WANT TO TRY STUDYING IN PARIS, THE CENTRE OF CONFECTIONS?

OF COURSE

BUT...

OF COURSE... I WANT TO.

4

ALTHOUGH HANABUSA INVITED THEM TO OBSERVE THE ENEMY IN THE FRAME NEXT TO THIS, I ACTUALLY WENT TO GATHER DATA ON CONFECTIONARY SCHOOLS.

THERE'S A TOKYO CONFECTIONARY SCHOOL IN TAKADANOBABA. IT'S VERY BIG AND PRETTY, A SCHOOL WHERE THE EQUIPMENT HAD TO BE PREPARED WESTERN CONFECTIONS, JAPANESE CONFECTIONS, AND BREAD AND SPLIT INTO THREE SEPARATE COURSES. THE PRINCIPAL CONDUCTS THE WESTERN CONFECTIONS CLASS

ON THE DAY I WENT, THE WESTERN CONFECITONS DEPARTMENT WERE IN THE MIDDLE OF PRACTICING MAKING CANDY SCULPTURES. THERE WAS A DEVICE THAT LOOKED LIKE A LIGHT STAND.

EVERYONE, HAVE YOU FOLDED CANDY INTO FRUITS BEFORE? EVEN WITH GLOVES IT LOOKED LIKE IT WOULD BREAK EASILY. THERE WERE WONDERFUL CANDY SCULPTURES DECORATING THE CORRIDOR. I TOTALLY FORGOT TO PICTURES!

THE STUDENTS WERE IN THE MIDDLE OF A LESSON SO I COULDN'T INTERVIEW THEM.

OKAY, THEN LET'S GO OBSERVE THE ENEMY.

WH- WHERE WOULD WE DO THAT?

THE HIGH SCHOOL DIVISION OF COURSE.

DARJEELING TEA AND CHIFFON CAKE,

THIS GATEAU AU CHOCOLAT IS DELICIOUS

Salon de Marie

WELCOME

THE EMPLOYEES ARE ALSO STUDENTS

THIS IS PLACE IS MANAGED BY ST MARIE STUDENTS.

TO THINK THERE WAS SUCH A WONDERFUL SALON IN THE MIDDLE OF THE HIGH SCHOOL DIVISION.

PRETTY

SHINY DESU

HEH

THIS MELODY IS BRAHMS

ARE ALSO MADE BY STUDENTS WITH TALENT

ALL THE CAKES THAT COME HERE TOO

THANK YOU FOR WAITING

T/L JOHANNES BRAHMS A COMPOSER AND PIANIST

EH, THOSE ARE CAKES MADE BY STUDENTS?

OH DEAR~ THE "ANGEL'S PUDDING" IS SOLD OUT?

HAAA THEY'RE SO PRETTY~

EVERY CAKE FROM A TO Z PLEASE!!

UWAA! I WANT TO TRY SOME.

HAVE YOU DECIDED ON YOUR ORDER?

PRESIDENT TENNOUJI'S #1 MOST POPULAR PUDDING.

WELL, THAT'S TOO BAD

T/L: THEY CALL IT PURIN - PUDDING, BUT IT'S EGG CUSTARD

SALON DE MARIE'S DELUXE CHIFFON CAKE, FRUIT TART, GATEAU AU CHOCOLAT, CASSIS MOUSSE SOUFFLE, BAVAROIS, MILLE-FEUILLE, ECLAIR, AND CHEESE CAKE

3RD YEAR SHIBUYA-SAN'S SENSE FOR FOOD ARRANGEMENT IS ALWAYS GOOD

SEE ICHIGO--CHAN

LOO THIS SAVARIN IS DELICIOUS.

THIS GATEAU AU CHOCOLAT IS HIGH SCHOOL 2ND YEAR KARASAWA'S .. HIS SKILLS IMPROVED.

Chew Chew open close stuff greedily munch crunch chew Chew eat eat pause

NU MB

FU~~~

PF-

stack

S-SORRY, IT WAS MORE THAN DELICIOUS.

LIKE A BLANK HALL, DESU.

WITH MACH SPEED.

THAT PORTION OF

VANILLA WANTED TO EAT TOO

GIRLS SHOULDN'T MAKE SUCH A FUNNY FACE

I-ICHIGO--CHAN GET A HOLD OF YOURSELF

HOE~

WE'RE GOING TO BE COMPETING WITH SUCH HIGH LEVEL PEOPLE?

AMAZING NO MATTER WHICH ONE I ATE, THE TASTE AND DESIGN ARE PROFESSIONAL CLASS

JAPANESE STYLE IS ALSO POPULAR

BUT EVERYONE IS UP FOR IT.

THAT CHOCOLATE WAS VALRHONA'S

ICHIGO, THERE'S STILL A PUDDING LEFT.

WELL, WHATEVER; I SHALL PARTAKE.

Jiggle

HUH? WASN'T THIS SOLD OUT

HM

close

WOW_

THEY USED SUPERB EGGS AND MILK,

THE COMBI-NATION OF CREAM IS ALSO EXQUISITE AND RICH...

IT TASTES LIKE THE SUN

WHAT A DEEP PUDDING

5

FOR THE TIME BEING, I THOUGHT ON MY VIEW AND IMPRESSIONS ON YOUR ENTHUSIASTIC FORMS MAKING CONFECTIONS.

AND FINALLY YESTERDAY I WENT TO THE TOKYO CONFECTIONARY SCHOOL'S CONFECTION FESTIVAL! IT WAS ALMOST LIKE A STORE, BUT THERE WERE A LOT OF PEOPLE IN THE SCHOOL! THE STAGE PERFORMANCE, CAFE, AND DISPLAY ROOM, THERE WAS A LONG LINE EVERYWHERE THERE WERE LOTS OF CUSTOMERS...

IT WAS THIS FAMOUS... IS THAT I THOUGHT, WHEN GOING TO SEE THE DISPLAY ROOM ONCE I COULD UNDERSTAND WHY

IT WAS A BROAD AND UNBELIEVABLE WORLD WHERE THEY MADE WESTERN CONFECTIONS, JAPANESE CONFECTIONS AND PAN; IT WAS JUST, JUST TOO AMAZING. AN EIFFEL TOWER MADE OF CHOCOLATE, EACH SEASON'S FLOWER MADE IN JAPANESE STYLE, ELABORATE MARZIPAN SCULPTURES, AND REALLY GORGEOUS CANDY SCULPTURES. I WAS REALLY ABSORBED IN LOOKING AT ALL OF THEM BUT JUST THE INSIDE LEFT AN IMPRESSION ON ME

LONG TIME NO SEE, MAKOTO--KUN ♡

EH...THIS IS THE RUMOURED

KOSHIRO... MIYA-SAN.

I LEARNED FROM TOP-CLASS CHEFS FOR YOUR SAKE MAKOTO-KUN ♡

MY SKILLS HAVE IMPROVED

SATOU, SHIOTANI, GIVE MAKOTO-KUN THE EXTRA LARGE PUDDING.

YES, OJOU--SAMA.

GLO

BEEP

YOU'RE SO CUTE

LET'S TAKE THE GRAND PRIX AND GO TO PARIS THIS YEAR DARLING ♥

MP

S-

SORRY, SENPAI, THIS YEAR WE'RE GROUPING UP WITH AMANO OVER THERE.

AH, THE GIRL SCOUTED BY HENRIE LUCAS...

I HEARD YOU COULDN'T EVEN COOK A CREPE?

GEEZ, VANILLA

A VOICE FROM ABOVE?

SHE CAN COOK IT NOW!

spring

HOW ABOUT LETTING HER TASTE THE CAKE YOU MADE N SELF-STUDY JUST NOW?

6

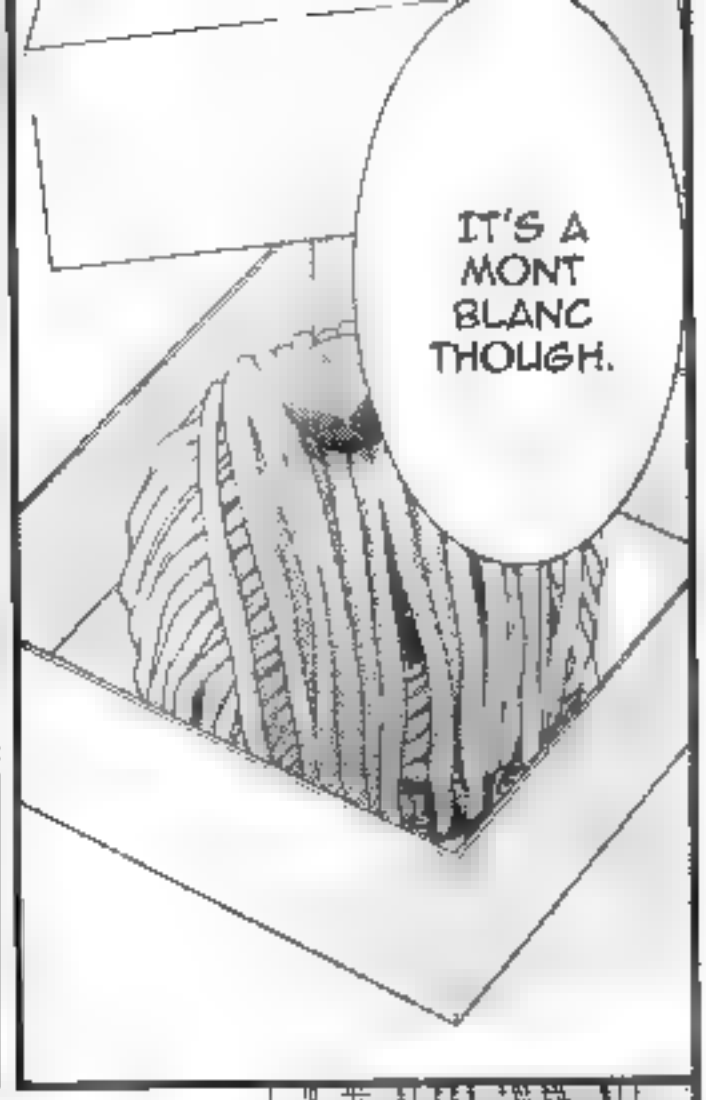
A CREATION BY THE BREAD DEPARTMENT.

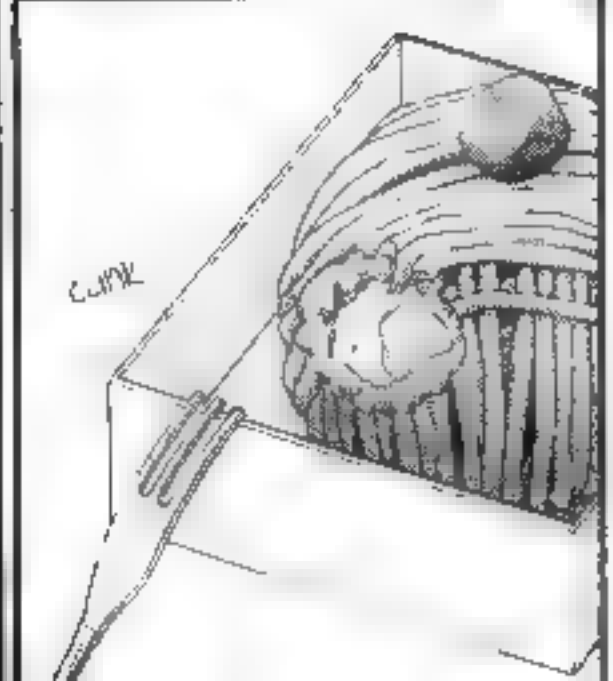
THEY MADE A BREAD FROM THE GHIBLI UNIVERSE, IN THE MIDDLE WAS LAPUTA'S CASTLE. AND THEN AROUND IT THEY HAD GHIBLI CHARACTERS FROM PONYO TO TOTORO LINED UP.

NAUSICAA'S JET GLIDER STUCK IN THE CASTLE WALL, A HALF-COOKED GIANT, AN ANGRY COCKATOO, A PASSIVE COCKATOO THEY'RE MANIACS (LAUGH).

DURING THE STAGE SHOW CORNER, THEY KINDLY ANSWERED QUESTIONS WHICH IMPRESSED ME. THOSE AIMING TO BE PATISSIERS, JAPANESE CONFECTIONARY EMPLOYEES, BAKERY EMPLOYEES, I RECOMMEND THE TOKYO CONFECTIONARY SCHOOL-!

AH, IN THE END, I NEVER ATE ANYTHING AT THE FESTIVAL- (CRY)





ALTHOUGH HE'S CALLED A GENIUS PATISSIER,

WERE YOU REALLY SCOUTED BY HENRIE-SENSEI?

IT TASTES LIKE POVERTY

HENRIE LUCAS, HE HAS A BAD EYE FOR DISCERNING PEOPLE.

DON'T INSULT SENSEI.

TEAM UP WITH ME RATHER THAN THIS KID.

I'LL PREPARE THE HIGHEST GRADE INGREDIENTS FOR US

I- I DON'T WANT YOU TO BE THE ONE TO DECIDE THAT.

E-

HAA? IS THERE SOMETHING WRONG WITH SPEAKING THE TRUTH WHEN I SAY HE CAN'T DISCERN PEOPLE?

KYA HA HA

DID YOU HEAR THAT?

AHA HA

IT WAS FUNNY

!

EVEN I CAN MAKE A PUDDING MORE DELICIOUS THAN THIS!

IF YOU CAN THEN LET'S SEE YOU MAKE IT

IF YOU CAN I'LL WITHDRAW MY PREVIOUS REMARK.

IN EX-CHANGE

IF YOU CAN'T MAKE IT

I WILL TEAM UP WITH THE SWEETS PRINCES.

...FINE.

WHOA

ID- ... DON'T DECIDE IT ALL ON YOUR OWN!

THAT'S RIGHT!

BUT

HEY

BREAK THIS UP IMMEDIATELY, ALL OF YOU.

DON'T YOU UNDERSTAND YOU'RE TROUBLING OUR GUESTS.

WHOA— SHE'S REALLY BEAUTIFUL

I'M SORRY...

THIS PERSON IS TENNOUJI MARI

PRESIDENT TENNOUJI

WHAT FOOLISH...

PRESIDENT, PLEASE APPROVE OF MY PUDDING BATTLE WITH HER.

OH

WHY DON'T YOU APPROVE OF IT? TENNOUJI-KUN.

ISN'T THIS INTERES-TING,

HO

HO

CHAIR-MAN

Ho

Ho

IF YOU'RE WILLING TO DO IT, THEN I WARMLY WELCOME IT.

I WILL BE THE JUDGE.

UNDER-STOOD.

.....

YOU'LL BE MAKING IT HERE IN SALON DE MARIE'S KITCHEN.

THE BATTLE WILL BE... 3 DAYS LATER AT NOON.

3 DAYS!?

THEN YOU WILL BE MAKING THE BASIC CUSTARD PUDDING.

CHOOSE YOUR OWN INGREDIENTS.

NO WAY, I WON'T LOSE.

GO FOR IT, ICHIGO

I'LL DEFINITELY MAKE A PUDDING TASTIER THAN YOURS

WHAT CAN YOU DO IN 3 DAYS?

IT'LL CLEARLY BE MY VICTORY.

Yumeiro Patissiere

Peach Butts

shocklrblue. scanner
translator
editor

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your money back.

Look forward to the next chapter!

蜜色パラドール

recette 6

Sweets Spirit Chocolat:
Kashino's partner. A tsundere.
Her specialty is sweets made from
chocolate. Even back in the Sweets
Kingdom she did not get along well with
Vanilla. Blunt. Because she shares
various traits with Kashino,
they are very much alike.

Haa?

YOU SAID IT WITH SO MUCH CONFIDENCE. BUT YOU SAY YOU HAVE NEVER MADE PUDDING BEFORE~~

ANGRY AURA

H-HEY

AMANO—

IT'S BECAUSE KOSHIRO-SAN INSULTED HENRIE-SENSEI, IT WAS SO FRUSTRATING

If you lose the Pudding Battle we'll have no choice but to team up with that Ojou again.

NO MORE OJOU

TA-DAH

WOW---

GRANULATED SUGAR

A- ANYWAY, I'LL MASTER PUDDING IN TWO DAYS.

RIBON MILK

RIBON MILK

GOT A PROBLEM?

KASHINO MAKOTO

age 14 height 160

Birth 4/18 Bloodtype B

Takes Pride in handling chocolate
He's aiming to be a top-class Patissier.
Seems like the type to anger easily. He takes Pride in his work. Seems like he intends to graduate at the top of his class. Study results are #1 within the Sweets Princes he is the #1 shortest
Partner Spirit is Chocolat

T/L RIBON IS THE MAGAZINE YUMEIRO PATISSIERE IS SERIALIZED IN.

CARAMEL

LEAVE IT TO ME

I WANT TO GO TO THE GRAND PRIX WITH EVERYONE TOO

LET'S SEE THE CARAMEL SAUCE IS FIRST

HOW TO MAKE PUDDING

SCHILD'S FAVORITE IS VANILLA

CARAMEL SAUCE IS A SAUCE MADE BY BOILING DOWN SUGAR, DESU. IT'S SIMPLE, DESU.

PUT SUGAR AND WATER IN THE POT

Swirl the contents inside the pot by rolling the wrist.

WAIT UNTIL IT BOILS TO A TOFFEE COLOUR.

STOP THE HEAT, AND POUR IN ONE TABLESPOON OF WATER

I... IS THIS GOOD ENOUGH?

MHM— IT SHOULD BE FINE

SWEATDROP

SAY SO SOONER.

HO--T

WA

SPLAT

splat

TSHHHHH

SPLAT

IT'LL SPLATTER SO BE CAREFUL

ACHA— HOW IS THIS SIMPLE

CARAMEL WILL HARDEN IMMEDIATELY

POUR IT INTO THE CUPS WHILE IT'S STILL HOT

VANILLA

IT'S VANILLA'S TURN

ICHIGO, NEXT IS THE PUDDING BATTER

IT'S SIMPLE SIMPLE, LET'S TRY

PUDDING IS MADE BY MIXING TOGETHER MILK, SUGAR, AND EGGS, AND THEN BAKING IT IN A WATER BATH.

SUGAR

MILK

THE TRICK TO MAKING IT NICE AND DELICIOUS IS TO NOT LET "PORES" GET IN.

YES, YES. MIX IT LIKE THAT

clink clink

LIKE THIS

BE CAREFUL NOT TO POUR IN WATER THAT'S TOO HOT INTO THE TRAY.

DO NOT BEAT THE EGGS, BUT MIX IT IN

VANILLA'S SCARY

I said NO BOILING WATER didn't I—

steam

spush

AND IT'S DONE---!!

COOL IT DOWN IN THE FRIDGE..

WHEN IT'S DONE BAKING, TAKE THE TEMPERATURE OF THE FOOD

THE COLOUR FROM BAKING IS GOOD

IT'S GOT A GOOD SHAPE

THE TASTE IS.

CLOSE

CHEW

CHEW

I SHALL PARTAKE

TRY IT GUYS.

YAY

BITTER!

Dark

Just Right

Light

Bitter-

Slightly Bitter and sweet

Just sweet

YOU CAN TELL THE BITTERNESS BY THE COLOUR

THE CARAMEL IS OVER-BOILED.

SAY IF THERE'S MORE EGG YOLKS, BAKING AT A LOWER TEMPERATURE WILL MAKE IT SMOOTHER

EVEN THE ARRANGEMENT OF INGREDIENTS WILL MAKE IT DIFFERENT

HEH

THERE ARE HOLES IN IT AFTER ALL, THE TEMPERATURE WAS PROBABLY TOO HIGH

THE TEXTURE'S STIFF TOO

excited

PUDDING... THE WAY TO MAKE IT IS SIMPLE BUT DEEP INSIDE IT'S INTERESTING~!!

excited

DASH

THAT'S THE SPIRIT ICHIGO

ALRIGHT, I'LL MASTER IT TONIGHT.

NOM NOM

THEY'RE TAKING PUDDING TOO LIGHTLY

AH, WHAT A DELICIOUS PUD

IN ONE NIGHT

HOT

7

AFTER THE "SWEETS FESTIVAL" I WENT TO "KIDZANIA TOKYO"

"KIDZANIA TOKYO" IS A PLACE WHERE KIDS LEAD OTHERS AROUND A KID'S TOWN. THERE'S A BAKERY AND FASHION BOUTIQUE 2/3 OF THE REAL THING'S SIZE WITHIN THE TOWN THERE ARE LOTS OF PAVILIONS THAT LOOK EXACTLY LIKE THE NEWSPAPER PUBLISHING COMPANIES AND ETC.

THE KIDS GET TO PERSONALLY EXPERIENCE THEIR FAVOURITE JOBS SO THAT THEY CAN ENJOY LEARNING ABOUT THE STRUCTURE OF SOCIETY IN ONE OF THE FACILITIES.

THERE'S THIS ONE PUBLISHER IN THE PAVILION WHERE CHILDREN CAN COMPLETE A MANGA MANUSCRIPT AND MAKE IT INTO A BOOK IF THEY WANT TO BE A MANGAKA. I WAS PUT IN CHARGE OF ONE OF THOSE SHOUJO MANGA MANUSCRIPTS

THE SPEECH AND PICTURES PULLED OUT FROM THE CHILDREN'S THOUGHTS MADE "YUMEIRO PATISSIERE"S SHORT STORY (PRETTY MUCH 4-PANEL MANGA). YOU COULD SAY IT WAS COMPLETED
WHEN IT IS, IT'LL FOLLOW AFTER A COLOURED FRONT PAGE WITH THAT KID'S NAME IN THE BOOK

IS THAT SO, AMANO ICHIGO

IS STRUGGLING IN VAIN RIGHT ABOUT NOW

YES, I KNOW LATER.

PAK

MIYA-OJOUSAN, WHAT ABOUT AMANO?

SHE'S TRAINING EXTRA HARD FOR THE PUDDING.

FURTHER-MORE IT SEEMS LIKE SHE'S A BEGINNER

THEN IT'S OBVIOUSLY YOUR WIN

AT ANY RATE, OJOU-SAN'S PUDDING USES FIRST-CLASS GOODS: SILKIE EGGS, WASANBON SUGAR, AND JERSEY MILK

ON TOP OF THAT WE'VE PURCHASED THE SAME MODEL OVEN USED AT SALON DE MARIE

THERE'S NO WAY OJOU-SAN WILL FAIL ONCE YOU'VE BECOME FAMILIAR WITH HOW TO USE IT!

JERSEY

WASANBON SUGAR

RIBON

T/L WASANBON = A FINE-GRAINED JAPANESE SUGAR, OFTEN USED FOR JAPANESE SWEETS (WAGASHI); MADE FROM THIN SUGARCANE PLANTS

I'LL LET YOU KNOW JUST THAT---!!

HO HO HO HO HO

STIR MORE

SO THAT I CAN TEAM UP WITH KASHINO--KUN AGAIN.

I ALSO TOOK LESSONS FROM TOP-CLASS CHEFS I ASKED PAPA FOR

BUT THAT DAMN AMANO ICHIGO CAME IN PARTWAY.

HIGH CLASS STRAWBERRIES

THE FACT THAT KASHINO-KUN WILL BE GROUPED WITH ME,

squeeze

STAB

56

Whoa-

MANY ROWS

Ah... mawnin~ Kashino... huh the others too

CAN YOU CLEAN ALL OF THIS BEFORE CLASS STARTS.

YEAH, TO REMEMBER THE STATES OF COOKING THE CARAMEL AND PUDDING, I USED ALL THE POTS AND OVENS IN THE CLASSROOM.

AMANO. DID YOU MAKE THIS MUCH IN ONE NIGHT

YOU'RE EARLY~ WHAT'S WRONG?

WE CAME TO SEE HOW YOU DID

AH~ IT'S KASHINO

THANKS TO THAT I WAS ABLE TO MAKE IT PERFECTLY.

HEY, TRY EATING WHICHEVER ONE YOU WANT

WHOA

SHE'S SCALDED THIS BADLY ..

THIS SHOULD BE THE ONE I'M CONFIDENT ABOUT

Close

ALTHOUGH YOU KNOW NO LIMITS

WHAT THE HECK CHOLOLAT

Open

AS EXPECTED OF ICHIGO-CHAN

THE CARAMEL SAUCE IS JUST RIGHT

I'M SURPRISED, YOU REALLY DID MASTER IT IN ONE NIGHT

YEAH IT'S DEL-CIOUS

EH YEAH

AAH, DID YOU BAKE IT IN THIS OVEN?

BUT SOMETIMES "PORES" GET IN EVEN THOUGH I MAKE IT THE SAME WAY

WHY--

AND THIS ONE BAKES UNEVENLY

THIS ONE BAKES STRONGER THAN THE OTHERS

QUIRKS HUH_

EACH MACHINE HAS THE R OWN QUIRK, EVEN OVENS.

YEAH, THERE ARE STILL MANY THINGS I DON'T KNOW.

THERE'S NO CHOICE BUT TO TEST IT OUT COUNTLESS T MES TO FIND OUT

56

SWEET

IT'S DELI-CIOUS?

HEY, THAT ONE'S ONLY SWEET BECAUSE I DIDN'T CARAMEL ZE IT ENOUGH RIGHT,

close

open

LIKE THIS_

DELISH--
DELISH-

I'LL BRING SOME SNACKS OVER

ICHIGO-CHAN, ARE YOU TRA NING TONIGHT?

ACTUALLY, CARAMEL LIKES IT SWEETER.

THANKS.

BUT I'VE GOT SOME BUSINESS TO ATTEND TO TONIGHT SO IT'S OKAY

BUSINESS

WITH THAT SHE THINKS SHE'S ALREADY MASTERED IT HUH.

CAFE KUN

IN THAT CASE SHE'S NAIVE

Salon de Marie

PLEASE MAKE 5 SERVINGS OF CUSTARD PUDDING IN 2 HOURS.

THE JUDGE WILL BE THE CHAIR-MAN.

WITHOUT FURTHER ADO, KOSHIRO MIYA AND AMANO ICHIGO'S MATCH WILL BEGIN.

I ANTICIPATE THE DELICIOUS PUDDINGS YOU TWO

Ho Ho

BEGIN!

AS EXPECTED, OJOU IS USED TO IT, HER CARAMEL'S DONE ALREADY.

EVEN THOUGH SHE DIDN'T PRACTICE LAST NIGHT.

ICHIGO-CHAN LOOKS PALE,

I- I'M GETTING KIND OF NERVOUS

MAA-CHAN

WHAT WILL YOUR NERVOUSNESS DO.

YOU'RE HEAVY

AMANO-SAN IS...

THE VISCOSITY IS ALSO IDEAL.

EVEN FROM AFAR I CAN TELL IT'S GOT A PRETTY GOOD COLOUR

SPLUTTER

ID- AMANO, YOU'RE BOILING IT TOO MUCH!

HURRY AND TURN OFF THE HEAT---

bubble bubble

8

EACH PAVILION IN KIDZANIA HAS A UNIFORM THERE'S EVEN CHEF UNIFORMS FOR THE LITTLE KIDS. THERE WAS EVEN A DOCTOR UNIFORM, IT WAS VERY CUTE. I REALLY LIKED THE FIREFIGHTER ONE THE MOST!

I'D CERTAINLY LIKE TO WIPE OUT FIRES WITH THAT APPEARANCE. IF I WAS A PARENT, IT'D BE HARD TO DESCRIBE IN REALITY, MY PARENTS AND OLDER BROTHERS DRESS SMART IT'S JUST THAT ADULTS CAN'T GET INSIDE THE PAVILION, SO THEY LOOK FROM WINDOW OUTSIDE.

WHAT SURPRISED ME THE MOST WAS THE HOSPITAL WHERE THEY HAD THE MACHINE FOR ENDOSCOPIC SURGERY! BUT IT SEEMED LIKE IT WAS A SIMULATION DEVICE. REAL DOCTORS WOULD BE FRIGHTENED AS TO WHY IT WOULD BE HERE IF IT WERE REAL. EITHER WAY IT WAS VERY GENUINE-LIKE

AT THE PAVILION THERE'S A THING CALLED "KIDS WHO WORK" WHERE THEY CAN RECEIVE KIDZANIA CURRENCY. WITH THAT SALARY THEY CAN LEARN THINGS, BUY THINGS (AMONGST KIDZANIA), AND DEPOSIT IT INTO A BANK ACCOUNT AT THE (KIDZANIA) BANK.

SHE S GONE AND DONE IT
NOT NOT
THAT S GOING TO BE TOO BITTER
Chuckle
THE VICTORY IS MINE
IT WAS JUST A PRETENSE AFTER Aww.
YOU DON'T KNOW THAT FOR SURE

KU KU KU

THE OVENS HERE ARE DIFFERENT FROM THE ONES IN THE MIDDLE SCHOOL DIVISION.

YOU SHOULD BE BEWI-DERED WHEN IT'S DONE.

LET'S SEE

BEEP

THEY'RE DONE.

AAH

THE APPEARANCE IS AN EVEN MATCH.

THIS IS... BOTH PARTIES' LOOKS DELICIOUS.

HO HO

9

I'VE THOUGHT OF SOMETHING INTERESTING.

IF IT WAS A CHILD, I'D WANT TO TRY WORKING AS AN AIRPLANE PILOT, AT A SWEETS FACTORY, FASHION BOUTIQUE, FLOWER SHOP AND A PUBLISHING COMPANY. AH, MY TARGET YEAR WOULD BE AROUND 2-15 YEARS OLD.

THERE'D BE SOMEWHERE I'D GO TO FROM SCHOOL. IT SEEMS LIKE MY NIECE'S ELEMENTARY SCHOOL WILL BE GOING TO KIDZANIA WHEN THEY'RE IN 6TH GRADE. SOUNDS NICE.

WHEN YOU'RE WORKING AT KIDZANIA'S PUBLISHER COMPANY, PLEASE TRY DRAWING "YUMEIRO PATISSIERE".

IN OOSAKA THERE'S A "KIDZANIA KOUSHIEN" - I'D LIKE TO GO THERE ONE DAY.

A BRILLIANT GOLD COLOUR.

NO MATTER WHICH EGGS I USED IT DIDN'T TURN OUT LIKE THAT.

I'LL START WITH KOSHIRO-SAN'S.

IT HAS A WONDEROUS DEPTH.

SILKIE

HO.. THIS EGG IS A SILKIE'S, THE MILK IS JERSEY MILK I BELIEVE MUHM..

mm

chew

chew

NEXT IS AMANO-SAN'S.

ba-dump

ba-dump

ba-dump

TO THINK I COULD MASTER IT IN TWO DAYS

ba-dump

UMU. MM. THIS IS

chew

MMMM

SHUT UP ANDOU

THE RESULTS ARE IN

IT'S NOT GOOD~ IT'S TOO BITTER AFTER ALL

H OVERDID IT FOR SURE_

THE WINNER OF THE PUDDING BATTLE IS

ba-dump

ba-dump

ba-dump

ba-dump

ba-dump

I WILL ANNOUNCE THE RESULTS

CLASS 2-A'S AMANO ICHIGO

WOW

OJOU-SAN

YOU PIP IT

HMM... THERE IS DEPTH BUT

H... HOW

YOU EVEN PRAISED MY PUDDING.

THIS IS AMANO-SAN'S.

NO WAY, THERE ARE "PORES"

THERE WEREN'T SUPPOSED TO BE ANY MISTAKES

BECAUSE I PRACTICED WITH THE SAME OVEN MODEL

THAT'S NOT POSSIBLE

I WOULDN'T KNOW SUCH A THING

AMANO-SAN KNEW.

IT'S DELICIOUS BUT HARD

IF YOU DON'T MAKE ADJUSTMENTS, IT WILL TURN OUT HARD.

NO MATTER HOW MANY OF THE SAME MODEL THERE ARE, THEY ARE NOT THE SAME THINGS

THIS OVEN BAKES STRONGER.

SHE ASKED US TO LET HER USE THE OVEN SO SHE COULD KNOW ITS QUIRKS.

LAST NIGHT SHE CAME AFTER WE WERE FINISHED,

SHE PRACTICED TILL DAWN.

THAT'S WHY

AH. . I MADE IT BITTER ON PURPOSE.

AMANO ICHIGO'S CARAMEL SHOULD BE BITTER THEN

BUT THE TASTE..

THE OTHER DAY, CHAIRMAN WAS EATING GATEAU AU CHOCOLAT AND THE ONES HERE ARE FAIRLY BITTER.

HIS COFFEE WAS BLACK TOO, SO I THOUGHT HE PREFERRED BITTER TASTES

THAT'S WHY I BOILED CARAMEL UNTIL THE LAST MOMENT.

HO HO

ACTUALLY THAT IS MY PREFERRED TASTE.

TO THINK YOU SAW THROUGH ME TO THAT EXTENT

THAT'S... UNFAIR

TO RESEARCH CHAIRMAN'S PREFERENCE AS SHE PLEASES

THAT'S NOT QUITE RIGHT.

TO THOSE AIMING TO BE PATISSIERS, IT'S THE NUMBER ONE MOST IMPORTANT THING.

IT MAY BE A SMALL THING

BOTH THE OVEN'S QUIRKS AND MY PREFERENCE

AMANO-SAN FINDING IT OUT

BUT THE FEELING OF WANTING THE PERSON WHO EATS IT TO BE HAPPY IS MIXED IN.

Yumeiro Patissiere

Peach Butts

shocklrblue. scanner
translator
editor
fallenskies. editor

Look forward to the next chapter!

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your money back.

YOU DID WELL IN RECOGNIZING THE OVEN'S QUIRKS.

THAT'S RIGHT

FOR THE TIME BEING WE CAN BREATHE EASIER

WHAT'S THAT

THAT'S ICHIGO'S REAL POWER

AMAZING AMANO-SAN, I HAVE A BETTER OPINION OF YOU NOW

THAT'S GREAT

IT'S BECAUSE EVERYONE TAUGHT ME VARIOUS THINGS

THANKS, AND TO THE SPIRITS TOO.

BECAUSE THIS TIME WAS A FLUKE

DON'T GET IN AND OVER YOUR HEAD AMANO ICHIGO

SHAKE

TREMBLE

I definitely won't let you win in the Grand Prix

You and Makoto-kun too

HO HO.

I WONDER IF YOU'VE MADE AN ENEMY OUT OF CHATEAU SEIKA.

PRESIDENT

BUT IF IT'S AMANO-SAN, YOU'LL BE FINE.

SHE KIND OF LOOKS LIKE THE QUEEN

SHE'S A BEAUTY

glance

EH!?

I SEE THAT YOU FOUR HAVE SPIRITS WITH YOU.

I LOOK FORWARD TO WHAT KIND OF CAKES YOU'LL SHOW ME

swish

LET'S MEET AT THE GRAND PRIX.

Ah,

A spirit!?

SPECIAL THANKS!!

ARIMA-SAMA
KODAKA-SAMA
SENTOU-SAMA
SASAKI-SAMA
ICHIHARA-SAMA
WAKAMATSU-SAMA
KONAMI-SAMA
OKITA SACHIKO-SENSEI
YAMADA KIRIN-SAMA
ONOFUSA-SAMA
KIKUE-SAMA
YUKARI-SAMA

THANK YOU SO MUCH VERY EVERYTHING ～

Yumeiro Patissiere

Peach Butts

shocklnblue. scanner
translator
editor

marxses. editor

Look forward to the next chapter!

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苺色パラドール

recette 7.

Sweets Spirits Cafe

Hanabusa's partner Calm, cool, and collected Image of a butler Specalizes in using coffee in sweets. Out of all 4 spirits hes the smartest.. or at least he seems like it Seems like hes also aiming to be a Royal Barista

WAVE

LET'S MEET AT THE GRAND PRIX

PRESIDENT HAS A SPIRIT TOO!!

HANABUSA SATSUKI

age 14 height 161
Birth 10/2 Blood type AB

Making candy sculptures and splendid cakes are his specialt es A guy who loves beautiful things above all else, he aims to be a co-ordinator for all necessities in life. His mother is the flower arrangement teacher

His partner is Cafe

THAT WAS HONEY-SAMA JUST NOW, A GENIUS SENPAI THAT USES HONEY!

THAT MAKES THEM THE GENIUS PAIR THEN

SHE'S WITH THE PRESI-DENT

LET'S GO GET HER AUTOGRAPH

OI.

T/L: MI-HA- IS AN ABBREVIATION FOR "FOLLOWER OF EACH NEW FAD"

DAMN

FOLLOWERS...

KASHINO

WAIT YOU FOLLOWERS FOR SPIRITS

GOOD IDEA, GOOD IDEA

flutter

flutter

AH, I'D LIKE TO KNOW TOO

ME TOO

HOW MANY HUMANS AT THIS SCHOOL HAVE BEEN PAIRED?

YOU GUYS CAME TO THE HUMAN WORLD FROM THE SWEETS KINGDOM FOR TRAINING RIGHT

IN EXCHANGE WE TEACH YOU THE GENRE WE SPECIALIZE IN.

WE PRIMARILY COME HERE TO LEARN ABOUT THE HUMAN'S CREATIVITY.

AROUND NOW IT SHOULD BE ABOUT 50 PEOPLE

ALTHOUGH THEY'RE MOSTLY PAIRED UP WITH THE HIGH SCHOOL DIVISION

CHOCOLAT'S IS EVERYTHING CHOCOLATE

CARAMEL'S IS CARAMEL SWEETS

VANILLA'S IS CAKES USING VANILLA

in heaven

THEN THIS PUDDING MUST TASTE LIKE HONEY.

AH, THAT'S PRESIDENT TENNOUJI'S "ANGEL PUDDING"

AAH...

Hallelujah

Hallelujah

Hallelujah

I EARNESTLY REQUESTED IT FROM THE PRESIDENT, AND SHE SOLD ONE TO ME, WANT SOME?

T- THE ILLUSIVE PUDDING

SHE DID IT

MAYBE ONE BITE WILL DO

chew

chew

MY PUDDING CAN'T EVEN BE CALLED A COMPARISON

AM...AZING, THE SWEETNESS, SMOOTHNESS, AND DEPTH IS EXQUISITE; ALMOST LIKE A PUDDING FROM HEAVEN.

TO THINK WE'LL BE BATTLING AGAINST SUCH A PERSON IN THE GRAND PRIX.

NO WAY!

I WANTED TO MEET HENRIE-SENSEI WHOLEHEARTEDLY THOUGH

EVEN IF I THINK ABOUT IT I WON'T FIND IT

HAVE YOU LOST YOUR NERVE, AMANO.

IF WE GO TO THE GRAND PRIX, WE'LL BE CLOSER TO EVEN MORE AMAZING CAKES, AND WE'LL GET TO EAT THEM RIGHT

LIKE THIS AND THAT

FOR THAT!?

I'LL DO MY BEST!!

UH

YOU, WHO JUST MASTERED PUDDING, HOW LIKELY ARE YOU TO WIN?

YOU'VE SURE BECOME OPTIMISTIC JUST BECAUSE YOU BEAT OJOU.

GRAND PRIX

THERE'S STILL 15 DAYS LEFT BEFORE THE GRAND PRIX, ICHIGO.

THERE'S STILL 15 DAYS.

I'M STILL JUST A NOVICE.

PEOPLE THAT ENROLLED HERE FROM THE BEGINNING KNOW QUITE A LOT ABOUT CAKES

THAT'S RIGHT...

WE'RE NOT JUST CALLED THE SWEETS PRINCES FOR SHOW.

WE'LL THOROUGHLY DRILL THE FOUNDATIONS INTO YOU WITH EVERYTHING WE'VE GOT.

I'LL GIVE YOU PIE, CANDY SCULPTURES, CREAM, AND DECORATION LESSONS.

I'LL DRILL THE TART, CHOCOLATE GROUP, CHOCOLATE SCULPTURES, AND INGREDIENT KNOWLEDGE INTO YOU.

I'LL TEACH YOU ALL ABOUT SPONGE CAKES, MOUSSE, JELLY AND JAPANESE TASTES.

COFFEE-RELATED ONES WILL BE ME

LEAVE THE CARAMEL GROUP TO ME

RO-

COME WITH US.

ROGER!

AMEYA-
-SENSEI

THIS YEAR THERE ARE A NUMBER OF ENTRIES FROM THE MIDDLE SCHOOL DIVISION.

M

OH MY, 23 TEAMS TOO.

IT MUST BECEAUSE LAST YEAR, KASHINO-KUN AND THE OTHERS PUT IN GREAT EFFORT.

IT'S GOOD THAT THEY'RE WILLING BUT IT'S A GRAND PRIX MAINLY WITH THE HIGH SCHOOL DIVISION. IF WE DON'T SCREEN IT A BIT,

I'M LOOKING FORWARD TO IT

CLASS 2-A
KASHINO MAKOTO
ANDOU SENNOSUKE
HANABUSA SATSUKI
AMANO ICHIGO

FIRST LET'S DROP THOSE WITHOUT THE FOUNDATIONS

NO VIOLENCE

O...
OW~IE

I TOLD YOU IF THE TEMPERATURE'S TOO HIGH, THE CHOCOLATE WILL SPLIT. MEMORIZE IT ALREADY!

HOW MEAN

SMACK

STOP

No~

35~40

IT'S 35°C-40°C. GO BRING SOME CHOCO-LATE!

WHAT ABOUT WHITE CHOCO-LATE?

4~45°C TO 50°C

THE TEMPERATURE FOR MELTING CHOCOLATE IS?

AMANO... TONIGHT I'LL HAVE YOU MASTER GATEAU AU CHOCOLAT, GANACHE, AND CHOCOLATE TART

DEMON!

DAMN THAT KASHINO~ HE'S A SUPER SADIST IN HEART AND BODY

AH

35~40

pipe
pipe
pipe

LISTEN WELL, DO IT LIKE THIS FOR EACH ONE TO TIGHTEN IT INTO A FLOWER.

TRANSFER IT TO THE CAKE WITH A PALETTE KNIFE

B BEAUT-IFUL

UM.. WHAT ABOUT MINE?

SQUEEZE CREAM TO KNOCK DOWN THAT 1000

YOU'LL GET THE KNACK OF IT ONCE YOU FOLD 1000 MORE.

TAKE THIS

SHOCK!

SOMEHOW... IT LOOKS LIKE ROLLED UP TISSUES.

LET'S TRY MAKING A ROLL CAKE WITH SOUFFLE BATTER.

COMBINE THE MERINGUE AND WE'LL BAKE IT GENTLY.

FOLD IT IT SO THAT YOU DON'T DESTROY THE MERINGUE'S FOAM.

YES, UNDER, UP OVER, AND DOWN THE MIDDLE

GENTLE ANDOU-KUN ALSO TEACHES GENTLY

5TH ONE

LET'S TRY MAKING ANOTHER ONE AND ROLLING IT UP JUST LIKE THIS.

HE'S GENTLE BUT PERSIS-TENT

O KAY

10

Konami-san has released the "Sweets Deco Card." I wonder if you managed to grab a hold of some. It's selling considerably well, and I can hear voices. Please look at the shop on the official website. Although I received all the cards (from the first one), I wanted to collected them no matter what. I haven't open the seals yet.

I'll be leaving them at a convenience store in a happy neighbourhood so please buy something at the store.

If you buy something with someone else and you don't get it, then have an adult buy it and endure. There was this one time I got it on the third purchase, so I was happy ♥

Inside there's a internet request, or something like that. Someone wrote that they went to a toy store's release event and they were rather pleased about it. I also want to try going to a release event at least once~

The second volume will be released in march. This time Sweets Spirit Chocolat will make her appearance! I'll be increasing the types of cakes and types of clothes. Please take a look if you'd like.

ICHIGO-CHAN
ZZZ——
THE PART WHERE I LEARNED THINGS THAT WOULD HAVE TAKEN YEARS
ONE MORE TIME
IF I DON'T_ TO MY_ BEST
BECAUSE I DID IT ALL IN TWO WEEKS_
ICHIGO, YOU OKAY?
SHAKE~
HEH.. HEHE ...HEH
I'M SORRY IF I DIE BEFORE THE GRAND PRIX.

OKAY! IT'S DONE WELL THIS TIME

WHY CAN'T I GET AN OKAY DESPITE MAKING IT OVER AND OVER AGAIN

BA-DUMP

BA-DUMP

BA-DUMP

...I

THE AFTER-TASTE IS SWEET... DON'T LOSE FOCUS OF THE SMALLER DETAILS.

HM... I THOUGHT ICHIGO-CHAN COULD DO BETTER.

I DIDN'T LOSE MY FOCUS, I DID IT WITH MY UTMOST EFFORT

BUT YOU TWO ONLY HAVE COMPLAINS

DA

SU

AMA-NO-SAN!

I

I JUST DON'T KNOW WHAT TO DO ANY-MORE!

ICHIGO~ LET'S GET BACK ALREADY, IT'S PITCH BLACK OUT HERE.

SNIFF

WHERE ARE WE?

IT'S RARE FOR YOU TWO TO MAKE GIRLS CRY.

THAT WAS MEAN

UH...

UH...

I'M PRETTY SURE THIS IS THE HIGH SCHOOL DIVISION'S...

THERE'S LIGHT

TEN-NOUJI-SAN?

WHAT IS SHE DOING... STILL IN THE SALON DE MARIE UNIFORM...

WHAT A SERIOUS FACE

AH, CANDY!! SHE'S PRACTICING MAKING CANDY SCULPTURES

SHE'S REALLY GOOD! LIKE HANABUSA-KUN

STARE

A-AMANO-SAN?

HERE YOU GO, IT'S HONEY MILK TEA.

I SHALL PARTAKE

YES

DRINK UP

AHL

WHAT A MILD AND GENTLE TASTE.

IT'S ELEGANT AS IT IS BUT THE POWER IS STRONG.

IT'S THE PRESIDENT'S TASTE.

WHAT ABOUT YOU?

NO MATTER WHAT IT ENDS UP AS THIS TIME.

BEING THE STUDENT COUNCIL PRESIDENT MEANS HAVING A LOT OF ODD JOBS.

UM... ARE YOU ALWAYS PRACTICING THIS LATE?

YES.

11

Last year I went to the End-Of Year Jump Festa. At the Festa's game corner there was a corner where you could play "Yumeiro Patissiere"s "Sweets Deco Card." I went to see how it was with the supervisor

I was happy to see so many little kids playing with the deco cards There were also children of the Confection School graduates, too, who came from Oosaka. I was able to hear lots of stories. Thank you very much to those people ♥

Even so I've heard some exclusive things about Jump Festa but there were some really amazing people there- For the time being I started moving around again and went to see that original illustrations corner

Ohata sensei's colour illustrations were sightful but Murata sensei's Jump Love was really thin but a full illustration, it moved me. My mother who saw Cosplay for the first time was very surprised. "There's a person wearing trousers with blue hair- "

I think it was supposed to be Shirogane-san

I SEE.
YOU RAN AWAY FROM SOMETHING LIKE THAT.
GULP
WELL OF COURSE I'M STILL NO GOOD, AND ALTHOUGH I DON'T HAVE THE PHYSICAL STRENGTH OR ABILITY LIKE ANDOU-KUN AND HANABUSA-KUN...
BE... BECAUSE I'M GIVING IT MY ALL,

T/L. REFERRING TO NAOTO SHIROGANE FROM PERSONA SERIES

EH?

QUIT BEHAVING LIKE A SPOILED CHILD

your autograph

TE_ TENNOUJI-SAN

THEY CAN'T JUST DO WHAT EVERYONE ELSE DOES.

BUT BECAUSE IT IS, IF FEMALES AIM TO BE TOP-CLASS

THE WORLD OF PATISSIERS ISN'T JUST ABOUT APPEARANCES, IT'S HARD LABOUR. YOU BEST BE PREPARED.

IT CERTAINLY IS A MALE--ORIENTED JOB...

BY HENRIE-
-SENSEI...

EXERT 3 TIMES AS MUCH EFFORT AS OTHERS.

THUMP

...THAT'S WHAT HENRIE-
-SENSEI TAUGHT ME.

EH

OR THAT ANDOU-KUN HELPS OUT AT HIS FAMILY'S WAGASHI SHOP EVERY WEEKEND;

THAT, AND DID YOU KNOW?

THAT HANABUSA-KUN LOOKS AFTER THE FLOWERS AT THIS SCHOOL;

KASHINO PRACTICES WITH CHOCOLATE EVERY DAY.

THEY'RE AIMING TO BE TOP-CLASS

THAT'S RIGHT

THE TOP...

AREN'T THEY BEING STRICT BECAUSE THEY WANT YOU TO AIM FOR THE TOP TOGETHER WITH THEM?

YOUR DULL SHINE IS ALSO BECAUSE OF YOUR DEPENDENCE.

NO MATTER HOW MUCH TALENT YOU HAVE

IF YOU DON'T POLISH IT, IT WON'T SHINE.

I'M DEPENDENT_

MY TALENT

AMANO-SAN, I WONDER WHAT IT IS THAT YOU WANT TO DO.

THE SMELL OF BAKED CAKES

SLAM

ICHIGO-CHAN DIDN'T COME BACK LAST NIGHT

MAYBE I WAS TOO SEVERE

THAT GUT-LESS BRAT

ICHIGO--CHAN

SORRY ABOUT YESTER-DAY!

SAYING SUCH MEAN THINGS AND LEAVING ON MY OWN ACCORD.

Y... YOU'VE BEEN MAKING THESE SINCE MORNING...?

U .UM GUYS

PLEASE TEACH MY ABOUT THE CAKES ONCE MORE!

I'LL DO MY BEST FOR THE GRAND PRIX SO I WON'T WHINE ANYMORE

WELL THERE IS THAT... BUT I

YOU WANT TO WIN AND TASTE ALL THE CAKES RIGHT?

THAT'S WHAT WE INTENDED TO DO THOUGH?

I... WANT TO MAKE CAKES WITH EVERYONE

I WANT TO TRY MAKING CAKES THAT WILL MAKE PEOPLE, WHO EAT THEM, HAPPY...

IDIOT-- THAT'S WHY WE CHOSE YOU AS OUR COMRADE

〈 ID- 〉

LET'S WORK HARD TOGETHER

THEY TURNED OUT NICE

BECAUSE WE KNOW ICHIGO--CHAN IS SOMEONE WHO WORKS HARD

WE WON'T MAKE IT IN TIME WITH JUST 3.

WHAT'S THIS CHOCOLATE?

YEAH, I'LL PUT IN 3 PEOPLE'S WORTH OF EFFORT

HENRIE-
-SENSEI

I DON'T KNOW IF I HAVE TALENT BUT...

I'LL TEACH YOU ABOUT MOUSSE

LET'S TRY TEMPERING

TODAY WE'LL DO CANDY SCULPTURES

FOR SENSEI WHO LET ME IN,

MAY I SHINE BRIGHTLY AT THIS SCHOOL

I'LL GO AT THE GRAND PRIX WITH EVERYTHING I'VE GOT!!

47TH ST. MARIE ACADEMY
CAKE GRAND PRIX

BANG

BANG

NOISE

NOISE

WHOA— THERE'S SO MANY PEOPLE.

SPIRITS SHOULD HIDE, YOU DON'T KNOW WHO CAN SEE YOU.

CLAMP

THAT MEANS 53 X 4 PEOPLE MAKES 212 PEOPLE

VANI LLA

I HEARD 53 TEAMS ARE PARTICI-PATING THIS TIME

Don't push.

LET'S HURRY

RATHER THAN THAT, LOOK, IT'S THE HIGH SCHOOL DIVISION'S SUJINO-SAN FROM LAST YEAR'S REMAINING BEST 4.

HE MAKES UNIQUE CAKES

CHATTER CHATTER

WHAT'S WITH ALL THESE MIDDLE SCHOOL-ERS

OVER THERE IS TAKAGI-SAN, HE HAS AN ESTABLISHED REPUTATION FOR MERIT OF TASTE.

12

Okita Sachiko-sensei asked me to do a cooking guide at the Jump Festa's assembly hall. (She's pretty ♥) She's the one that teaches me the sweets from recipes used in "Yumeiro Patissiere"s "Yumeiro Magical Essence." I'm always grateful to her. I made pudding with the recipe she gave me the other day, it was very delicious. It was very popular with my family ♥ Thank you to Yamada Kirin-san, too, for making a commentary illustration.

This manga really is carried by various people. I'll try my best to make it even more interesting, so please cheer me on.

CALM DOWN, THEY'LL BE REMOVED IN THE FIRST ROUND ANYWAYS.

TO THE RIGHT, 7TH FROM THE RIGHT, ISN'T THAT KID KINDA CUTE?

THESE BRATS ARE AS DETERMINED AS CREAM THAT STANDS.

Nozomi

WHAT AN UNPLEASANT FEELING

WHAT'S WITH THOSE GUYS

YEAH

I'M KIND OF NERVOUS...

Settle down everyone, please gather in the center...

We will now hold a meeting for the 47th St. Marie Academy Cake Grand Prix.

I'd just like to say that as always, I'd like to think of it as a chance to freely display a patissier's skills

However, in order to limit the number of people, we'll be performing a small test right here.

Ho

I'm delighted that there are so many people participating this year.

Everyone, please take a look at the box over there.

CHATTER

I DIDN'T HEAR ANYTHING ABOUT THIS

CHATTER

TEST?

CHATTER

POUND CAKE!!

Several kinds have been prepared.

Inside is the theme of the first round including 4 ingredients for pound cake

A

B

A

B

One person will enter, and you'll have to fill in the blanks with alphabet letters of the ingredient you think was used in the making.

A

B

C

You cannot break the egg use some other method. It is okay to touch it.

A

B

C

That's fine and all but

C

NO WAY_ I CLEARLY THOUGHT A TEAM NEEDED 4 PEOPLE TO COMPETE

Now let's start.

EH——

If you get even one question wrong, you're out!

If one person is wrong, the whole team fails.

You will have three minutes total for the entire test, when you hand in the filled out blank form go to where you're instructed.

HMPH, THIS IS THE BASICS.

IT'S EASY BUT FOR THOSE MIDDLE SCHOOL GUYS...

SCRATCH

SCRATCH

There's a surveillance camera in the box, dishonesty will result in an instant fail

I... I'M DONE.

thump thump

THESE EGGS ARE ALL THE SAME--

EH-- WHICH SUGAR SHOULD I CHOOSE?

WRONG ANSWERS

ENTER THROUGH THAT DOOR

.....

WAH—HAH I'M SORRY—

IDIOT, CALM DOWN

RATTLE

RATTLE

W-W-W-W-WHAT SHOULD I DO~ IF I GET IT WRONG

Next. #21 Hanabusa.

THUMP

HE'S CALM

I'M OFF.

THUMP

THUMP

#22 Kashino

YES

WE'VE BAKED POUND CAKES COUNTLESS TIMES

IF YOU THINK, RECALL IT AND WRITE IT DOWN, IT'LL BE FINE.

IT'S HERE—

Enter the doors on the right and left respectively.

#23 Andou.
#24 Amano.

I CAN'T FAIL HERE

THUMP

THUMP

THUMP

CALM DOWN

PULL

POUND CAKE IS MADE WITH SUGAR, BUTTER, EGGS, AND FLOUR.

A
B
C

THIS IS BUTTER, THERE ARE THREE TYPES...

A IS SALTED BUTTER, B IS UNSALTED, C... IS ALSO UNSALTED BUT...

chew

POUND CAKE USES UNSALTED BUTTER.

THIS FLAVOUR AND DEPTH IS..

CERTAINLY

DELICIOUS

IF IT'S USED IN A POUND CAKE, IT'LL DEFINITELY BE DELICIOUS.

HANABUSA-KUN USED IT IN A PIE BEFORE

IT'S FERMENTED BUTTER.

M.S 2-A

AMANO ICHIGO

BUTTER

A IS GRANULATED SUGAR,

B IS FINE AND MOIST... JOUHAKUTOU?

THESE TWO ARE SWEET... SO IT'S SUGAR.

I LIKE FRUIT POUND CAKE SO I'LL CHANGE IT TO A.

2-A AMANO ICHIGO

BUTTER C

SUGAR A

If fruits or even cocoa powder go in, granulated sugar is used when there's a large percentage of fats

If we make pound cake, 2-3 days later it will still be moist and good to eat because we used jouhakutou for it's absorbency.

WAIT A SECOND

THEN LET'S GO WITH B

THEY LOOK THE SAME

THE FRESHEST EGG SHOULD BE USED.

TO FIND THAT OUT WITHOUT BREAKING THEM ..

A

B

C

FRESH EGGS SINK TO THE BOTTOM AND LIE ON THEIR SIDES...

Slash

A

THAT'S RIGHT! I LEARNED THIS IN SCIENCE!

#24, you have 1 minute and 30 seconds left.

EEP!

Eeny, meeny, miny, moe

A IS THE FRESHEST,

OKAY, ALL THAT'S LEFT IS THE FLOUR.

C

B

CLUNK

A

ANDOU!

OPEN...

AAH... BUT LOTS OF MIDDLE SCHOOL DIVISION MEMBERS HAVE FAILED.

THIS IS GREAT BECAUSE THIS IS THE PASS ROOM.

THUMP THUMP

W... WHAT DO I DO?

THUMP

WHAT ABOUT AMANO?

A

B

C

THERE'S ONLY THE FLOUR LEFT

JUST LIKE THE SUGAR THERE'S NO DIFFERENT IN APPEARANCE,

THE TASTE IS THE SAME.

#24, you have 1 minute left.

THEY'RE ALL THE SAME, ALL I CAN SEE IS WHITE FLOUR

ADDRESS FOR LETTERS

Post 119-0161
Shueisha
Ribon Editorial Department
Matsumoto Natsumi

Matsumoto Natsumi's Blog, "Unidentified Journal" http //angel.ap.teacup.com/natsumin/

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editor
karin. editor

Look forward to the next chapter!

this is a free english scanlation.
if you paid for this, then get
your money back.

ゆめロパティシエール

YUME RO PATISSIERE EXTRA CHAPTER

ALL THE STUDENTS RETURNED TO THEIR HOMES ON CHRISTMAS EVE.

I, AMANO ICHIGO, AM LONELY AND IN THE MIDDLE OF PRACTICE BECAUSE THE BIG SNOW STORM KEPT ME FROM GOING HOME.

AH,

GEEZ, VANILLA, DON'T GO OFF SOMEWHERE AND FORGET YOUR SPOON

IF I REMEMBER, THIS LETS HER USE MAGIC.

twirl

SWEETS MAGIC!

YEAH RIGHT

POOF

KYA-

KYA

MIL

THEY REALLY ARE, WE'RE LUCKY TO HAVE COME TO THE HUMAN WORLD, RIGHT, CITRON.

MAPLE ♡ LOOK, THE INGREDIENTS ARE GATHERED

KYA

THE MAGIC EXPLODED?

HEY, WAKE UP.

HUH, THERE'S A SPIRIT SLEEPING HERE.

WOW IT'S MY FIRST TIME SEEING SUCH A BIG SPIRIT

CLANG

I'M ICHIGO, I'M THE ONE PRACTICING IT.

WHAT'S YOUR NAME?

WHERE'S THE HUMAN MAKING THIS CAKE?

YOU MUST BE SPIRIT TRAINING IN THE HUMAN WORLD

FLOUR

NO,

I SHRUNK

I USED THE MAGIC THAT MAKES THINGS SMALLER!!

CH

I'M MAPLE, SHE'S CITRON.

WE'RE APPRENTICES OF ROYAL PATISSIERS.

IN THE MIDDLE OF THE CHRISTMAS PARTY THE QUEEN SAID SHE WANTED TO EAT A CAKE FROM THE HUMAN WORLD AND SENT US HERE.

QUEEN?

WE WERE JUST ABOUT TO LOOK FOR ONE.

IF YOU'D LIKE, PLEASE TAKE THIS

WE STILL HAVE TO MAKE IT THOUGH

PULL

THANKS!

WE'LL MAKE IT HERE, ICHIGO, HELP US TOO.

SUGAR

BUCHE DE NOEL

CHOCOLATE BATTER

3	Eggs
70g	Sugar
30g	Flour
15g	Cocoa
15g	Butter

CHOCOLATE CREAM

200cc	Whipping cream
50g	Sweet chocolate
50cc	Milk

GARNISH

50g	Walnuts

DECORATE IT AS YOU LIKE, LIKE WITH A HILL OF MARZIPAN MUSHROOMS .

ICHIGO, YOU MIX THE COCOA AND FLOUR AND SIFT IT TWICE.

SEPARATING THE EGGS

CRACK

Y-YES!

WHAT TO DO, THEY'RE GOING TO KEEP MISTAKING ME FOR A SPIRIT..

UM, THESE ARE INGRED ENTS FOR BUCHE DE NOEL THOUGH

USE MAGIC.

SHAKE

SHAKE

HEAVE

YOU HAVE YOUR SPOON DON'T YOU

BUT IT MIGHT MAKE FOR GOOD STUDYING

IT'S OKAY IT'S OKAY

WHIP

EGG WHITES + SUGAR (ADDED IN THREE ADDITIONS)

ONCE THE EGG WHITES AND SUGAR HAVE BEEN WHIPPED WE'LL ADD IN THE EGG YOLKS WE SEPARATED

ARE YOU REALLY A SWEETS SPIRIT?

wheeze ha

SORRY, I'M BAD AT MAGIC.

AMAZING, THEY'VE GOT THE METHOD'S MEMORIZED

AND THEN WE'LL ADD IN THE SIFTED FLOUR AND MELTED BUTTER, AND MIX T IN

MHM, MHM

WRUN

BEAT IT FOR ONE MINUTE ON LOW SPEED

MAKE SURE THE WHOLE SQUARE IS COVERED

YES.

WE'LL POUR THIS INTO THE BAKING TRAY AND LEVEL IT UNIFORMLY

AFTER THAT WE BAKE IT IN A 180-190°C OVEN FOR 8-10 MINUTES.

R

ONCE IT'S DRIED OUT WE'LL GIVE THEM A ROUGH CHOP.

WE'LL ARRANGE THE WALNUTS AND HEAT THEM FOR 3 MINUTES

HIT

TAKE THAT!

WE'LL ADD COLD WHIPPING CREAM TO IT AND LET IT STAND FOR 8 MINUTES.

MILK

WHILE IT'S BAKING WE'LL MAKE THE CHOCOLATE CREAM,

WE'LL WARM UP THE MILK AND MELT THE CHOCOLATE WITH IT, AND THEN COOL IT DOWN.

THE TRICK IS TO ROLL IT UP LIKE A MAKI ROLL.

ROLL

ROLL

MAKI ROLL

WE'LL SPREAD CREAM ON TO THE BAKED BATTER AND SCRATTER THE WALNUTS.

DROP

DROP

T/L MAKI ROLL = SUSHI ROLL IN NORI SEAWEED.

ONCE IT ADHERES

SPREAD THE REMAINING CREAM OVER THE ENTIRE THING.

MAKE A DIAGONAL SLICE FROM THE FRONT AND STICK IT ON TOP OF THE ROLL WITH SOME CREAM.

WRAP IT UP AND LET IT COOL DOWN IN THE FRIDGE FOR 30 MINUTES

IN FRENCH, BUCHE MEANS "FIREWOOD"

SPREADING THE CREAM WITH A FORK WILL MAKE IT LOOK LIKE TREE BARK. ALL THAT'S LEFT IS TO DECORATE IT...

Spread

Spread

IT'S DONE--!!

FUN TO MAKE CAKES WITH EVERYONE

AH IT REALLY IS

ME?

SOME-THING I WISH FOR?

THE QUEEN WILL BE PLEASED

ICHIGO, YOU GET A REWARD

WHAT WOULD YOU LIKE? SOMETHING YOU WISH FOR IS OK TOO

I'M AN IDIOT, I SHOULD HAVE ASKED TO BE TURNED BACK

I'M GOING TO DIE

SAVE ME

ARE YOU FINE WITH EVERYONE?

I GET IT, I'LL TRY ASKING THE QUEEN

YOU SEE W TH EVERY-ONE..

KYA

AA

SLAP

BUT ICHIGO, YOU REALLY HAVE NO GREED

ICHIGO!?

SHE CAN'T FLY?

?

AWAWAWA

PLEASE, QUEEN!

WHO'S THE QUEEN.

EH, HUH?

SHACK

YOU OKAY ICHIGO?

GOOD EVENING

EVERYONE CAME BECAUSE THEY WERE WORRIED.

WHAT KIND OF DREAM DID YOU HAVE?

SORRY I WAS IN BED ASLEEP

LET'S MAKE A CAKE AND HAVE A PARTY!

IT'S A GOOD THING WE CAME TO SEE HOW YOU WERE DOING

MAPLE AND CITRON ARE GONE, GUESS THEY WENT BACK...

GEEZ, DON'T SLEEP ON THE FLOOR.

YEAH! LET'S MAKE BUCHE DE NOEL

MY WISH CAME TRUE

I WANT TO MAKE CAKES WITH EVERYONE

MAPLE, CITRON

MERRY CHRIST-MAS!!

Merry Christmas

Yumeiro Patissiere

Peach Butts

shocklrblue. scanner
translator
editor

Look forward to the next chapter!

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SHORT NIGHT, SLEEPY SPIRIT

What did you say Vanilla!!

YEAH.

You and Ichigo sleep in the same bed!?

ZZZ

ROLL

ROLL

MY HEAD FEELS HEAVY

MY SLEEPING POSTURE IS BAD SO IT'S A BIT OF PROBLEM BUT IT'S SPACIOUS AND ENJOYABLE (ICHIGO'S)~

H-HOW UNCIVILIZED

NATURALLY A HIGH-CLASS BED.

HEH

chew

chew

WHERE DO YOU SLEEP CHOCOLAT?

BUY IT!

KASHINO PREPARED IT FOR ME

RIKO-CHAN SERIES

Newly Launched Bed

PF-

CARAMEL HAS ONE

MY SISTER'S TOY

.....

THE BED FROM MY MOTHER'S DOLL HOUSE

CAFE TOO

AN EMPTY TISSUE BOX IS MORE THAN ENOUGH!

KASHI-NO

LIKE I'D GO AND BUY SOMETHING LIKE THAT

I GOT IT FOR A BARGAIN

Wow

CHOCO-LAT

HM-HM

WOW, MUST BE NICE

ZZ

ZZ

zz

zz

WHETHER OR NOT A HUMAN'S BED IT REALLY WIDE AND ENJOYABLE

I'M ONLY DOING THIS TO CONFIRM SOMETHING

uuu

u..

IT'S SOFT AND FLUFFY, AND WARM. IT'S PRETTY GOOD. IF IT'S LIKE THIS IT WOULDN'T BE A BAD THING TO LET HIM SLEEP TOGETHER WITH ME.

thump

thump

thump

Short Night, Sleepy Spirit / end

INTRODUCING "YUMEIRO PATISSIERE" RECIPES

YUMEIRO MAGICAL ESSENCE

AT THE END OF EACH VOLUME, WE'LL TEACH YOU THE RECIPES FOR SWEETS ICHIGO HAS MADE!

WHAT YOU'LL NEED

INGREDIENTS (MAKES 40)

200G FLOUR, 70 G BUTTER, 70G SUGAR, 1 EGG, FAIR AMOUNT OF ALL-PURPOSE FLOUR.

TOOLS

BOWL, WHISK/HAND MIXER, RUBBER SPATULA, WRAP, ROLLING PIN, CUTTING BOARD, COOKIE CUTTERS, BAKING TRAY, PARCHMENT PAPER, WIRE RACK.

WE'LL TRY MAKING THE SIMPLEST COOKIES - "COOKIE CUTTERS"! IN TERMS OF CUTTERS THERE ARE SO MANY FUN SHAPES TO MAKE YOUR COOKIES INTO! TRY LOOKING FOR A STRAWBERRY-SHAPED CUTTER.

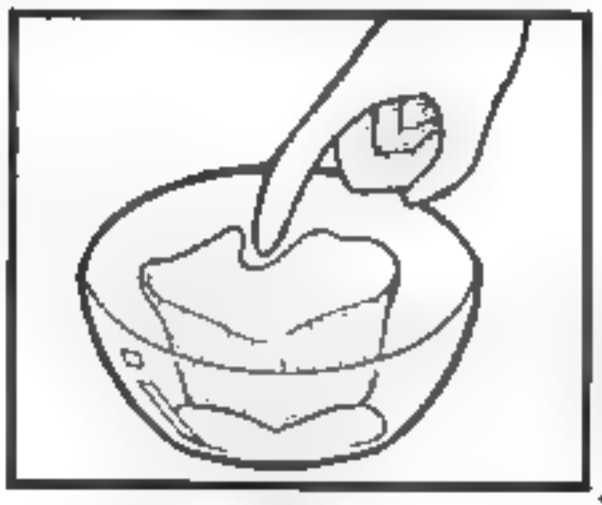
RECIPE 3

COOKIE

④ PREHEAT THE OVEN TO 170°C

③ LINE THE BAKING TRAY WITH PARCHMENT PAPER.

② SIFT THE FLOUR



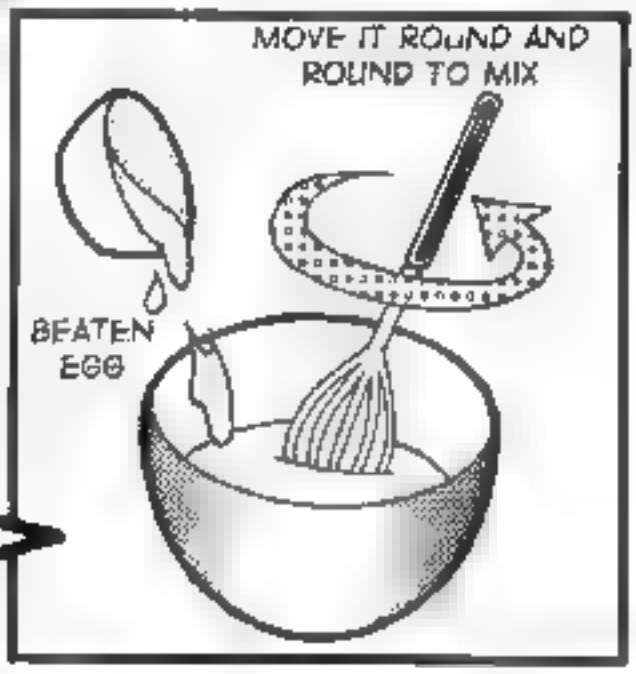
IT SHOULD BE SOFT ENOUGH THAT YOU CAN EASILY PUSH INTO IT WITH YOUR FINGER

PREPARE

① TAKE OUT THE EGG AND BUTTER FROM THE FRIDGE AND LET IT RAISE TO ROOM TEMPERATURE

VANILLA'S ESSENCE

BEAT THE EGG A FEW TIMES BEFORE PUTTING IT IN!



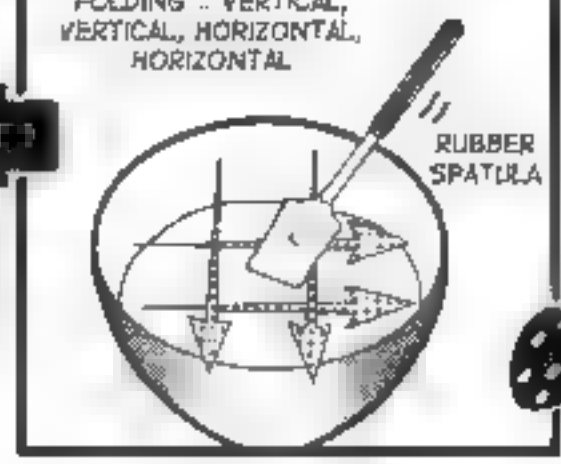
1

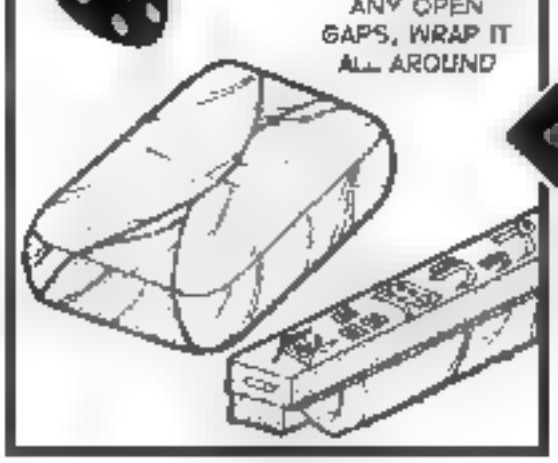
WHISK BUTTER IN THE BOWL. WHEN IT'S SOFT, ADD THE SUGAR AND WHISK UNTIL THE MIXTURE BECOMES WHITE. ADD IN A BIT OF THE BEATEN EGGS AND MIX AGAIN.

Illustration: Matsumo Natsumi, Yamada Kirin/Cooking Instructor: Ok ta Sachiko

2

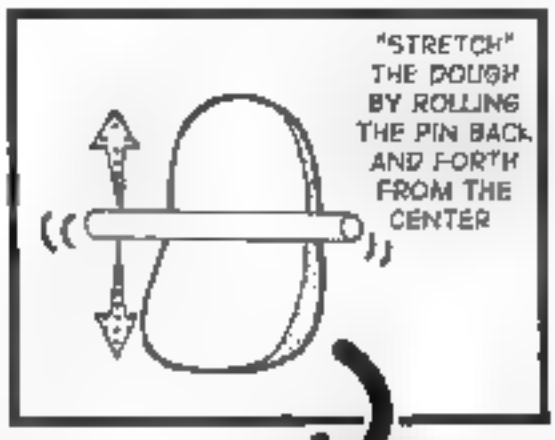
ADD THE SIFTED FLOUR AND FOLD IT IN WITH A RUBBER SPATULA UNTIL YOU CAN'T SEE THE FLOUR ANYMORE. TAKE IT OUT OF THE BOWL AND WRAP IT IN CLING WRAP. PLACE IN THE FRIDGE AND LET IT REST FOR ONE HOUR.

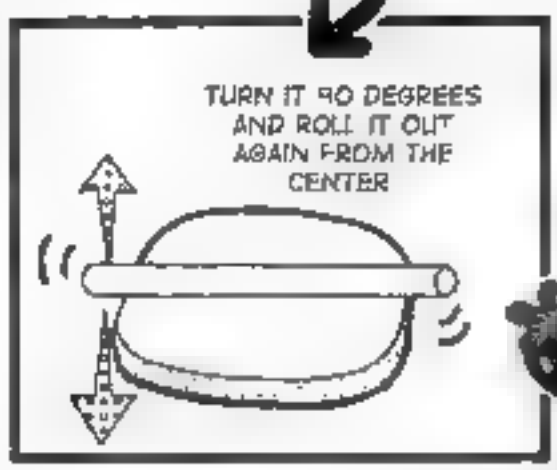




3

DUST THE CUTTING BOARD WITH ALL-PURPOSE FLOUR AND PLACE THE DOUGH ON TOP. DUST THE ROLLING PIN WITH FLOUR AND THEN ROLL OUT THE DOUGH TO MAKE IT WIDE WITH 3MM THICKNESS.



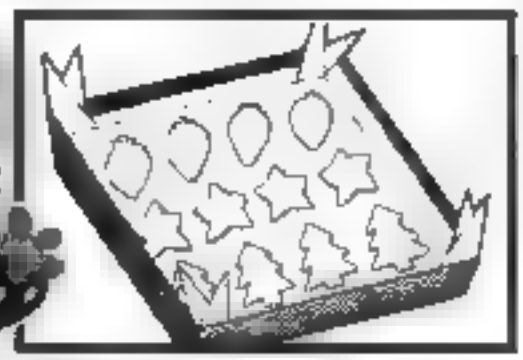


IF THE DOUGH BECOMES STICKY, COOL IT DOWN IN THE FRIDGE

4

CUT THE DOUGH WITH THE COOKIE CUTTERS AND TRANSFER ON TO THE BAKING TRAY. YOU CAN GATHER THE REMAINING DOUGH, ROLL IT OUT, AND CUT IT AGAIN. BAKE IT IN THE OVEN FOR 10-15 MINUTES AND THEN TRANSFER TO A WIRE RACK TO COOL.

AND IT'S DONE ♡



LET'S TRY DECORATING☆

WE'LL DECORATE IT WITH "ICING" BY DISSOLVING POWDERED SUGAR IN WATER! LET'S TRY☆

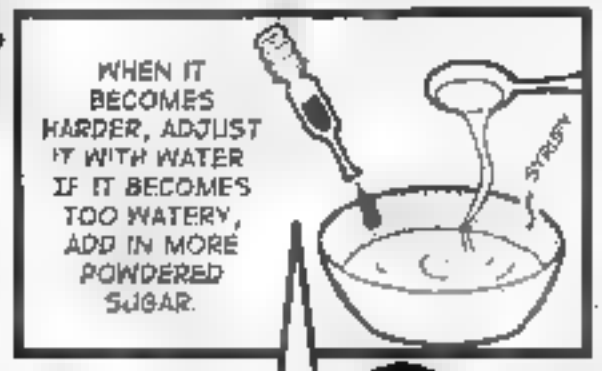
INGREDIENTS

100g POWDERED SUGAR
1 TABLESPOON WATER
A BIT OF FOOD COLOURING (RED YELLOW GREEN BLUE OR WHATEVER YOU WANT)

1

SIFT THE POWDERED SUGAR INTO A BOWL AND ADD IN THE WATER A LITTLE AT A TIME MIXING AND DISSOLVING WELL TO MAKE IT SYRUPY.

TO GET DIFFERENT COLOURS SEPARATE INTO DIFFERENT BOWLS AND ADD FOOD COLOURING INTO EACH ONE AND MIX IT



WHEN IT BECOMES HARDER, ADJUST IT WITH WATER IF IT BECOMES TOO WATERY, ADD IN MORE POWDERED SUGAR.

CAUTION

YOU ONLY NEED TO PUT IN 2-3 DROPS OF FOOD COLOUR REALLY, JUST A LITTLE IS FINE!

2

SPREAD THE ICING ON THE COOLED COOKIE WITH A SPOON OR SKEWER, FORMING A DESIGN LET IT SIT FOR 1-2 HOURS AND IT WILL SET, THEN IT'S DONE!

WHAT YOU'LL NEED

INGREDIENTS (MAKES 10)

1 CHOCOLATE SLAB, 40CC WHIPPING CREAM, FAIR AMOUNT OF UNSWEETENED COCOA, FAIR AMOUNT OF COCONUT SHREDS, FAIR AMOUNT OF CHOCOLATE SPRINKLES, FAIR AMOUNT OF SILVER DRAGÉES

TOOLS

BOWL, RUBBER SPATULA, WHISK, SPOON

T/L: SILVER DRAGÉES ARE THOSE METALLIC COLOURED CANDY BEADS. IN JAPANESE THEY ARE CALLED AZARAN.

COLOURFUL GANACHE

RECIPE 4

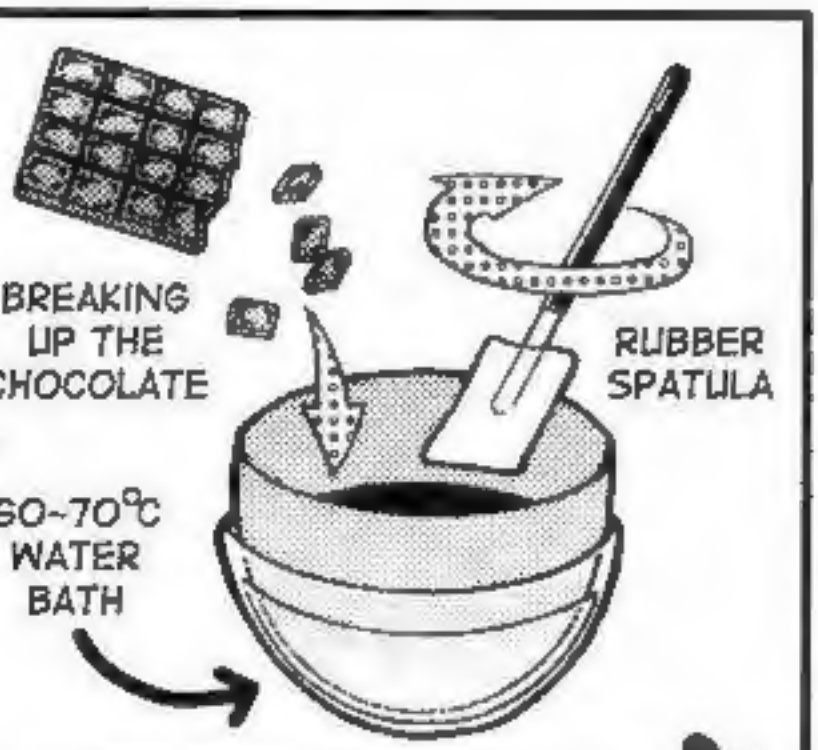
IF YOU CAN LEARN THE BASICS OF MELTING AND HARDENING CHOCOLATE, YOU'LL BE ABLE TO USE LOTS OF CHOCOLATE RECIPES. LET'S TRY MAKING SOME SIMPLE AND CUTE CHOCOLATE!

VANILLA'S ESSENCE

TO MAKE SURE STEAM DOESN'T COME IN CONTACT WITH THE CHOCOLATE, MAKE SURE TO USE A BOWL BIGGER THAN THE POT!

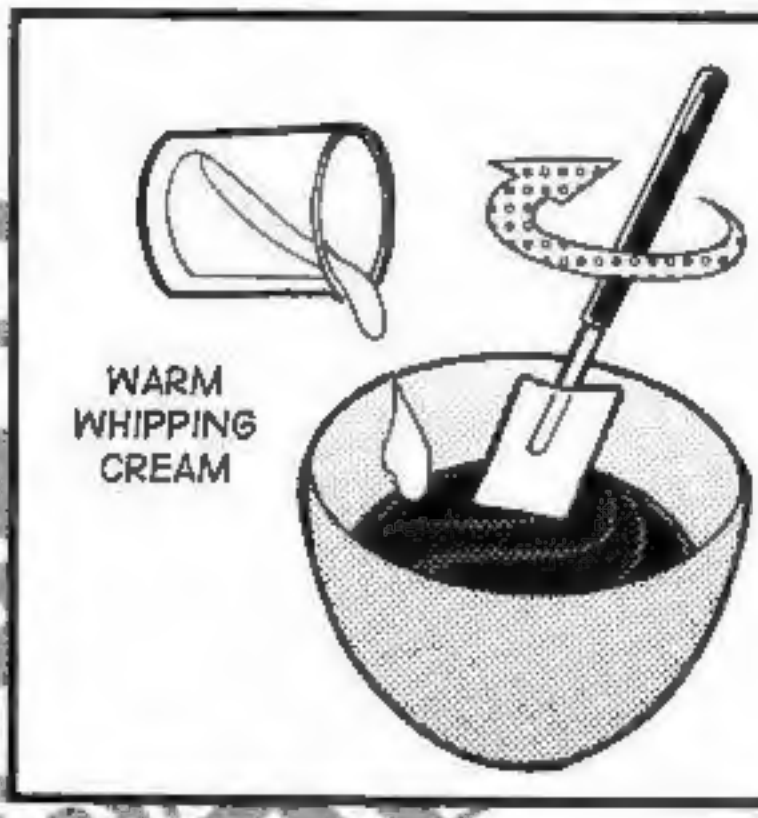
1

BREAK PIECES OF CHOCOLATE INTO A BOWL AND PLACE OVER A DOUBLE BOILER TO MELT THE CHOCOLATE.



2

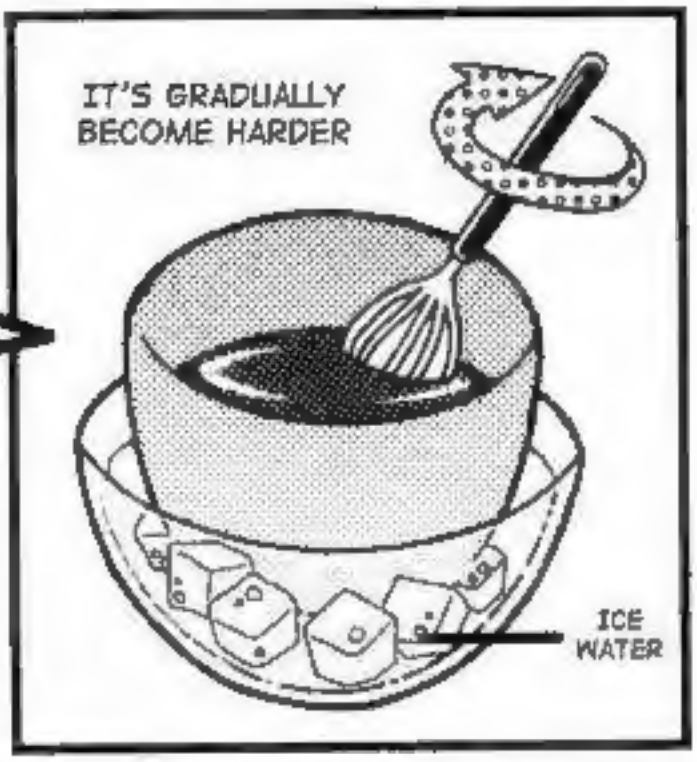
HEAT THE WHIPPING CREAM IN THE MICROWAVE IN A HEAT-RESISTANT CONTAINER (ON HIGH FOR 40 SECONDS). WHEN THE CHOCOLATE HAS COMPLETELY MELTED, REMOVE THE BOWL FROM THE DOUBLE BOILER, AND STIR IN THE WARMED UP CREAM.



3

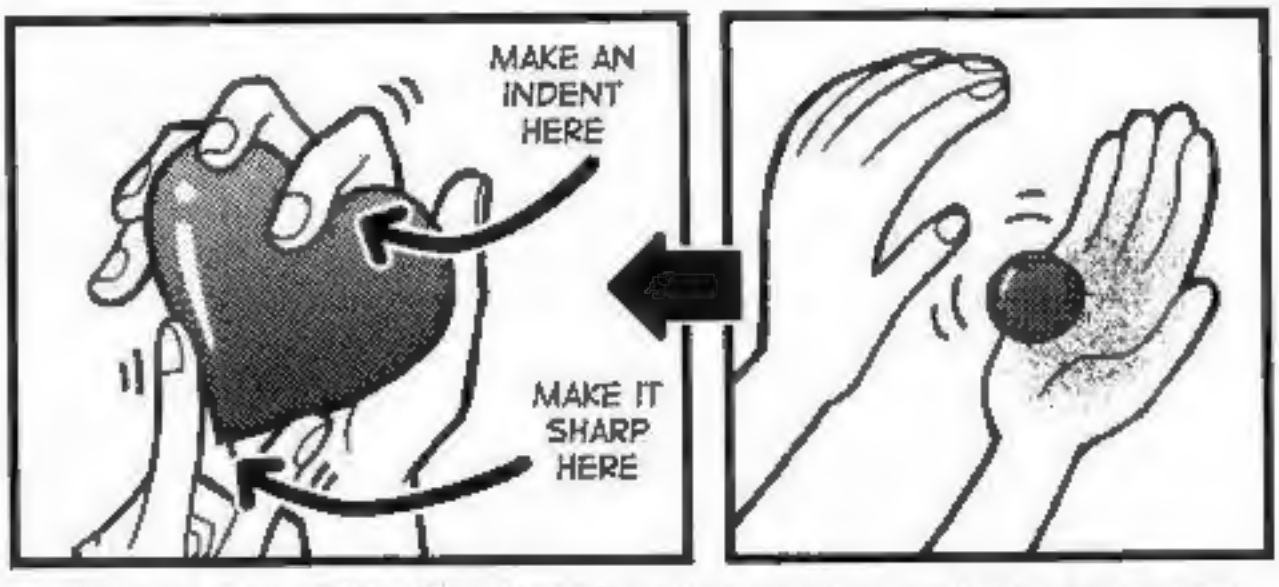
VANILLA'S ESSENCE

INCORPORATING AIR INTO THE CHOCOLATE AS YOU MIX WILL MAKE THE GANACHE SOFTER!



PLACE THE BOWL ON TOP OF A ICE BATH AND CONTINUE TO STIR. IT WILL THICKEN AND TURN LIGHTER AS IT COOLS DOWN.

4

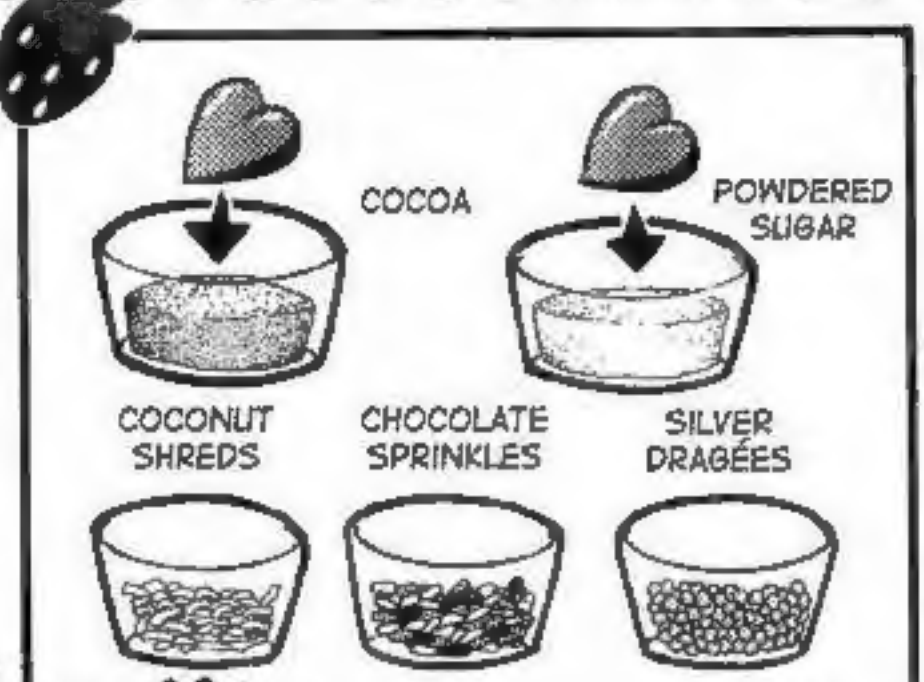


INDENT THE TOP OF THE ROUND CHOCOLATE, MAKE THE BOTTOM SHARP, AND IT'LL TAKE THE SHAPE OF A HEART! BECAUSE IT WON'T FORM A CIRCLE WHEN IT'S STICKY, COOL IT DOWN IN THE FRIDGE TO LET IT HARDEN AND THEN CONTINUE WORKING WITH IT. IT'S OKAY TO JUST LEAVE IT ROUND.

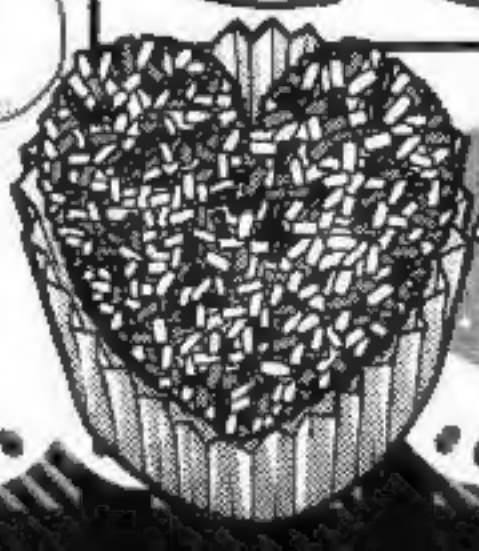
USING A SPOON AND PORTION THE CHOCOLATE INTO 10 PIECES. DUST YOUR PALMS WITH COCOA AND MAKE THE PIECES INTO HEART SHAPES. IN ORDER TO KEEP IT FROM BECOMING STICKY, WORK YOUR HANDS QUICKLY!

5

TRY ADDING CUTE DECORATIONS WITH VARIOUS IDEAS!



YOU CAN COVER IT WITH COCOA, POWDERED SUGAR, COCONUT SHREDS, OR EVEN CHOCOLATE SPRINKLES.



AND IT'S DONE ♥

RECIPE 5

PUDDING

ICHIGO MADE IT, AND ATHOUGH IT USES MORE THAN JUST THE OVEN, WE'LL BE INTRODUCING A WAY TO MAKE AN EASY, BASIC, STEAMED PUDDING. TRY YOUR BEST TO MAKE A BEAUTIFUL, "PORE" FREE PUDDING!

WHAT YOU'LL NEED

INGREDIENTS (MAKES 6 CUPS)

2 MEDIUM SIZED EGGS, 220CC MILK, 40G SUGAR

CARAMEL SAUCE - 40G SUGAR, ONE TABLESPOON WATER

TOOLS

SMALL POT, SPOON, PUDDING CUPS, BOWL, WHISK, SIEVE, LADLE, STEAMER (OR A LARGE POT AND A STEAMING RACK), TOWEL, MITTENS

1 PREPARE

MAKE THE CARAMEL SAUCE. PLACE SUGAR AND WATER IN THE SMALL POT, AND PLACE ON MEDIUM HEAT, SWIRL THE CONTENTS INSIDE THE POT BY ROLLING YOUR WRIST. WHEN IT TURNS A CARAMEL COLOUR, STOP THE HEAT AND SPOON THE SAUCE INTO THE CUPS.

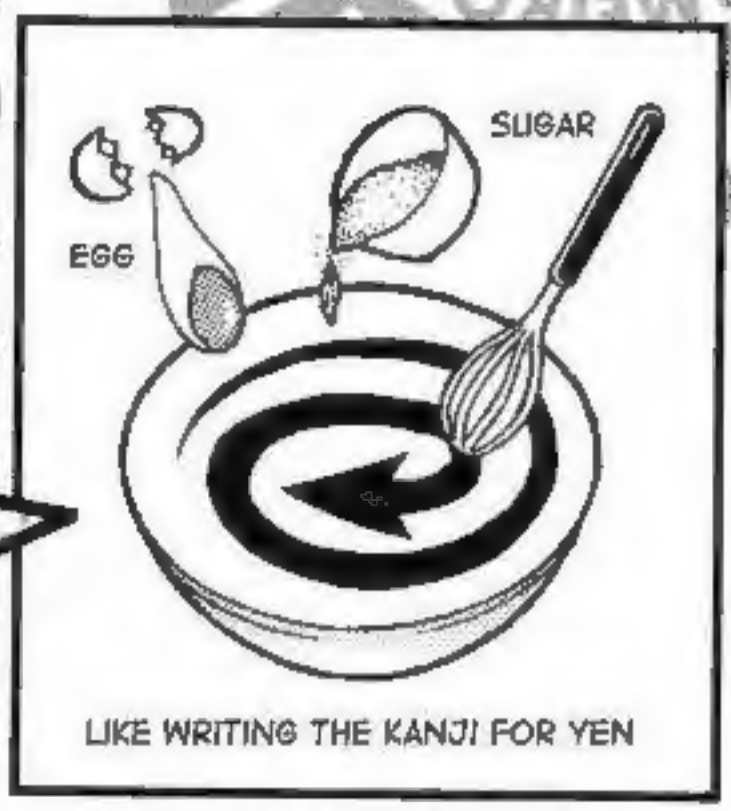
FILL THE BOTTOM OF THE STEAM WITH WATER AND HEAT IT.

VANILLA'S ESSENCE

IF IT HARDENS, PLACE IT BACK ON THE HEAT TO MAKE IT SOFT. IT'S OKAY IF IT DOESN'T COVER THE ENTIRE BOTTOM OF THE CUP!

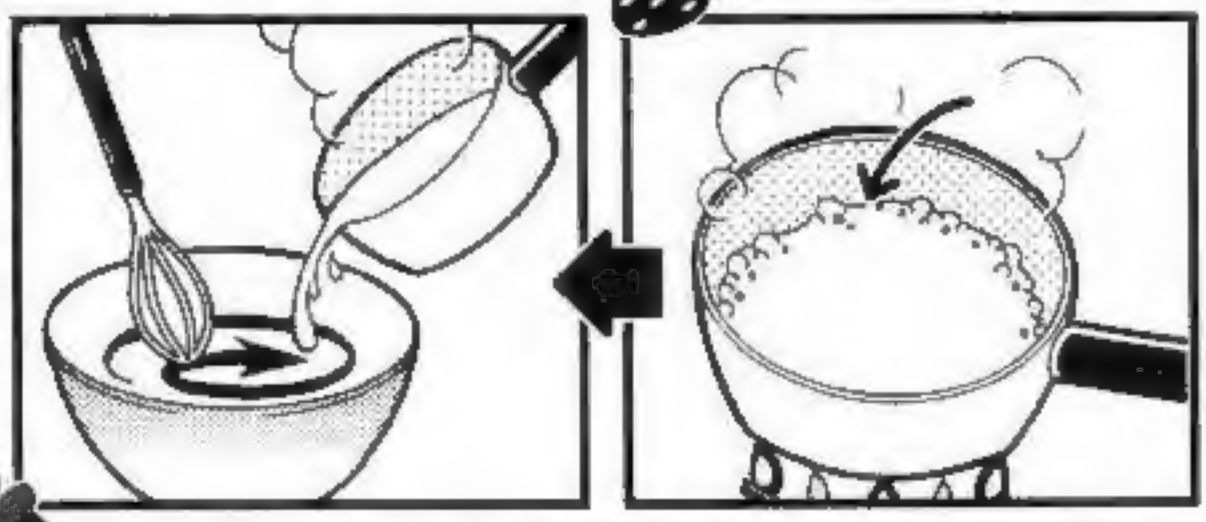
2

CRACK THE EGGS INTO A BOWL AND ADD SUGAR. MIX IT WITH A WHIP AS IF YOU'RE WRITING THE KANJI FOR YEN. BECAUSE "PORES" WILL FORM IF YOU WHIP IT, BE CAREFUL NOT TO WHIP IT.



VANILLA'S ESSENCE

"PORES" ARE TINY, BUBBLE-LIKE HOLES IN THE PUDDING. IT'LL MAKE THE PUDDING TASTE BAD!



3

PLACE MILK IN A POT ON MEDIUM HEAT, AND WARM IT JUST UNTIL IT BUBBLES. SLOW POUR IN THE MILK INTO THE EGG MIXTURE AND MIX AT THE SAME TIME SO AS TO NOT SCRAMBLE THE EGGS.

5

WHEN THE STEAMER HAS STEAM COMING OUT, STOP THE HEAT TEMPORARILY AND TRANSFER THE CUPS ON TO THE RACK. COVER IT AND SIMMER ON LOW HEAT FOR 20 MINUTES.

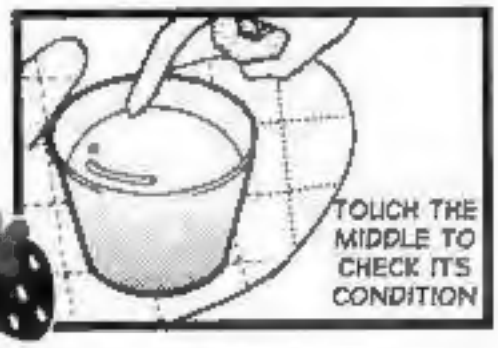
4

SIEVE THE CUSTARD INTO ANOTHER BOWL AND LADLE INTO THE 6 PUDDING CUPS.

IT'S OK TO USE A POT AS A STEAMER SO LONG AS THE HOT WATER DOES NOT EXCEED THE STEAM RACK INSIDE.

AND-IT'S DONE ♡

IT'S DELICIOUS EVEN IF YOU COOL IT DOWN IN THE FRIDGE ♥



USE A MITTEN WHEN TAKING THEM OUT OF THE STEAMER. IF IT HASN'T SET, PLACE IT BACK AND STEAM FOR ANOTHER 5 MINUTES AND CHECK AGAIN.

*CAREFUL, THE PUDDING WILL BE HOT! HAVE AN ADULT DO THIS.

6

IF YOU POKE IT GENTLY WITH A FINGER, WHEN IT'S SOFT AND FLABBY, AND IF IT SPRINGS BACK THEN IT'S DONE. COOL IT DOWN COMPLETELY BEFORE GENTLY PUSHING DOWN AROUND THE RIM OF THE CUP WITH YOUR FINGERS TO LOOSEN THE PUDDING. PLACE A PLATE UPSIDE DOWN AGAINST THE RIM A FLIP IT OVER TO TAKE OUT THE PUDDING.